THE QUEEN-LIKE CLOSET; OR, RICH CABINET:

Stored with all manner of

RARE RECEIPTS

FOR

Preſerving, Candying & Cookery.

Very Pleaſant and Beneficial to all Ingenious Perſons of the FEMALE SEX.

By HANNAH WOLLEY.

LONDON,

Printed for *R. Lownder* at the *White Lion* in *Duck-Lane*, near *Weſt-Smithfield*, 1670.

+.

1034. d. 42

~~Hunt~~

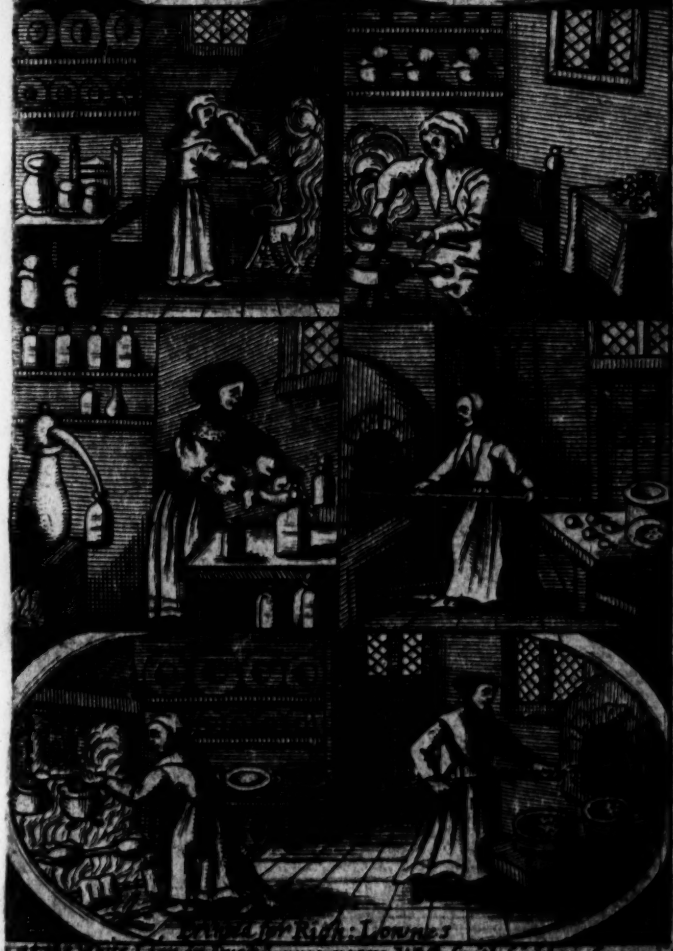
Licensed,

Nov. 16,
1669.

Roger L' Estrange.



THE QUEENE-LIKE CLOSET Or RICH CABINET



Printed for Rich: Lownes
at the White Lion in Duck Lane next Wyfe smith field 1672


BRITISH
MUSEUM

THE QUEEN-LIKE CLOSET; OR, RICH CABINET:

Stored with all manner of

RARE RECEIPTS

FOR

Preserving, Candying & Cookery.

Very Pleasant and Beneficial to all Ingenious Persons of the Female Sex.

By Hannah Wolley.

LONDON,

Printed for *R. Lownds* at the *White Lion* in *Duck-Lane*, near *West-Smithfield*, 1670.


BRITISH
MUSEUM

TO THE

TRULY VERTUOUS,

AND

My much Honoured Friend

Mrs. *GRACE BUZBY*,

Daughter to the Late

Sr. *HENRY CARY*,

Knight Banneret;

And WIFE to

Mr. *ROBERT BUZBY*,

Gentleman, and Woollen Draper of *LONDON*,

Madam,

YOur Kind and Good Acceptance of my Endeavours in Work for You, and that Esteem You have for what else I can do,

make me bold to present this Book to You; which by that time You have perused, I doubt not but You will deem it worthy of the Title it bears; and indeed it was never opened before: If it may yield You any Delight or Benefit, I shall be glad; for as You have a true Love and Esteem for me, so I have a very great Love and Honourable Esteem for You; and shall always be

Your most Obsevant



Servant,

HANNAH WOLLEY.

To all Ladies, Gentlewomen, and to all other of the Female Sex who do delight in, or be desirous of good Accomplishments.

Ladies and Gentlewomen,

I *Presume those Books which have passed from me formerly, have got me some little credit and esteem amongst you.*

But there being so much time past since they were Printed, that me-

methinks, I *hear some of you say*, I wish Mrs. *Wolley* would put forth some New Experiments; *and to say the Truth*, I *have been importun'd by divers of my Friends and Acquaintance to do so.*

I *shall not give an Apish Example every Day or Week to follow ridiculous and foolish Fancies*; *nor would I be too like the* Spaniard, *always to keep in one Dress*: *I am not ashamed, nor do I disown what I have already Printed, but some of you being so perfect in your Practises, and I very desirous still to serve you, do now present you with this* Queen-like Closet: *I do assure you it is worthy of the Title*

tle it bears, for the very precious things you will find in it.

Thus beſeeching your kind Acceptance of this Book, and of my earneſt Deſires to you, I take my Leave, but ſhall always be to all who have eſteem for me,

Their Faithful and

Humble Servant,

HANNAH WOLLEY.

LAdies, I do here preſent you (you
That which ſure will well content
A Queen-like Cloſet rich and brave;
(Such) not many Ladies have:
Or Cabinet in which doth ſet
Jems richer than in Karkanet;
(They) only Eies and Fancies pleaſe,
Theſe keep your Bodies in good eaſe;
They pleaſe the Taſte, alſo the Eye;
Would I might be a ſtander by:
Yet rather I would wiſh to eat,
Since 'bout them I my Brains do beat;
And 'tis but Reaſon you may ſay,
If that I come within your way;
I ſit here ſad while you are merry,
Eating Dainties, drinking Perry;
But I'm content you ſhould ſo feed,
So I may have to ſerve my need.

Hannah Wolley.

THE Ladies New Closet. OR RATHER Rich Cabinet.

I. *To make* Aqua Mirabilis *a very delicate way.*

TAke three Pints of Sack, three Pints of White Wine, one quart of the Spirit of Wine, one quart of the juice of *Celandine* leaves, of Melilot-flowers, Cardamom-seeds, Cubebs, Galingale, Nutmegs, Cloves, Mace, Ginger, two Drams of each, bruise them,

them, and mix them with the Wine and Spirits, let it ſtand all night in the Still, not an Alembeck, but a common Still, cloſe ſtopped with Ryé Paſte; the next morning make a ſlow fire in the Still, and all the while it is ſtilling, keep a wet Cloth about the neck of the Still, and put ſo much white Sugar Candy as you think fit into the Glaſs where it drops.

II. *The Plague-Water which was moſt eſteemed of in the late great Viſitation.*

Take three Pints of Muskadine, boil therein one handful of Sage, and one handful of Rue until a Pint be waſted, then ſtrain it out, and ſet it over the Fire again.

Put thereto a Peniworth of Long Pepper, half an Ounce of Ginger, and a quarter of an Ounce of Nutmegs, all beaten together, boil them together a little while cloſe covered, then put to it one penniworth of Mithridate, two penniworth of Venice Treacle, one quarter of a Pint of hot Angelica Water.

Take one Spoonful at a time, morning and evening alwaies warm, if you be already diſeaſed (if not) once a day is ſufficient all the Plague time.

It

It is a moſt excellent Medicine, and never faileth, if taken before the heart be utterly mortified with the Diſeaſe; it is alſo good for the Small Pox, Meaſles, or Surfets.

III. *A very Soveraign Water.*

Take one Gallon of good Claret Wine, then take Ginger, Galingale, Cinamon, Nutmegs, Grains, Cloves, Anniſeeds, Fennelſeeds, Caraway-ſeeds, of each one dram, then take Sage, Mints, Red-Roſe leaves, Thyme, Pellitory of the Wall, Roſemary Wild Thyme, Camomile, Lavander, of each one handful, bruiſe the Spices ſmall and beat the Herbs, and put them into the Wine, and ſo let ſtand twelve hours cloſe covered, ſtirring it divers times, then ſtill it in an Alembeck, and keep the beſt Water by it ſelf, and ſo keep every Water by it ſelf, the firſt you may uſe for aged People, the other for younger.

This moſt excellent Water was from Dr. *Chambers*, which he kept ſecret till he had done many Cures therewith; it comforteth the Vital Spirits; it helpeth the inward Diſeaſes that come of Cold; the ſhaking of the Palſie; it helpeth the Conception of Women that are barren; it killeth

the Worms within the Body, helpeth the Stone within the Bladder; it cureth the Cold, Cough, and Tooth-ach, and comforteth the Stomach; it cureth the Dropſie, and cleanſeth the Reins; it helpeth ſpeedily the ſtinking Breath; whoſoever uſeth this Water, it preſerveth them in good health, and maketh ſeem young very long; for it comforteth Nature very much: with this Water Dr. *Chambers* preſerved his own life till extreme Age would ſuffer him neither to go nor to ſtand one whit, and he continued five years after all Phyſitians judged he could not live; and he confeſſed that when he was ſick at any time, he never uſed any other Remedy but this Water, and wiſhed his Friends when he lay on his Death-Bed to make uſe of it for the preſervation of their Health.

IV. *To make Spirit of Mints.*

Take three Pints of the beſt white Wine, three handfuls of right Spear-mint picked clean from the ſtalks, let it ſteep in the wine one night covered, in the morning, put it into a Copper Alembeck, and draw it with a pretty quick fire, and when you have drawn it all, take all your Water, and add as much

Wine

Wine as before, and put to the Water, and the ſame quantity of Mint as before; let it ſteep two or three hours, then put all into your Still, and draw it with a ſoft fire, put into your Receiver a quantity of Loaf-Sugar, and you will find it very excellent; you may diſtil it in an ordinary Still if you pleaſe; but then it will not be ſo ſtrong nor effectual.

Thus you may do with any other Herbs whatſoever.

V. *To make the Cordial Orange-Water.*

Take one dozen and half of the higheſt coloured and thick rin'd Oranges, ſlice them thin, and put them into two Pints of Malago Sack, and one Pint of the beſt Brandy, of Cinamon, Nutmegss, Ginger, Cloves and Mace, of each one quarter of an Ounce bruiſed, of Spear-mint and Balm one handful of each, put them into an ordinary Still all night, paſted up with Rye Paſte; the next day draw them with a ſlow fire, and keep a wet Cloth upon the Neck of the Still; put in ſome Loaf Sugar into the Glaſs where it droppeth.

VI. *To make Spirit of Oranges or of Limons.*

Take of the thickeſt rin'd Oranges or Limons, and chip off the Rinds very thin, put theſe Chips into a Glaſs-bottle, and put in as many as the Glaſs will hold, then put in as much Malago Sack as the Glaſs will hold beſides; ſtop the Bottle cloſe that no Air get in, and when you uſe it, take about half a ſpoonful in a Glaſs of Sack; it is very good for the Wind in the Stomach.

VII. *To make Limon Water.*

Take twelve of the faireſt Limons, ſlice them, and put them into two Pints of white Wine, and put to them of Cinamon and Galingale, of each, one quarter of an Ounce, of Red Roſe Leaves, Burrage and Bugloſs Flowers, of each one handful, of yellow Sanders one Dram, ſteep all theſe together 12 hours, then diſtil them gently in a Glaſs Still, put into the Glaſs where it droppeth, three Ounces of Sugar, and one Grain of Amber-Greece.

VIII. *A Water for fainting of the Heart.*

Take of Bugloſs water and Red Roſe water, of each one Pint, of Red Cows milk, half a Pint, Anniſe-ſeed and Cinnamon, of each half an Ounce bruiſed, Maiden-hair two handfuls, Harts-tongue one handful, bruiſe them, and all theſe together, and diſtil them in a Still, drink of it Morning and Evening with a little Sugar.

IX. *To make Roſemary Water.*

Take a Quart of Sack or white Wine with as many Roſemary Flowers as will make it very thick, two Nutmegs, and two Races of Ginger ſliced thin into it; let it infuſe all night, [illegible] it in an ordinary Still as your other waters.

X. *To make a moſt precious Water.*

Take two Quarts of Brandy, of Balm, of Wood-Betony, of Pellitory of the Wall, of ſweet Marjoram, of Cowſlip-Flowers, Roſemary-Flowers, Sage-Flowers, Marigold-Flowers, of each of theſe one

handful bruiſed together; then take one Ounce of Gromwel ſeeds, one ounce of ſweet Fennel ſeeds, one Ounce of Coriander ſeeds bruiſed, alſo half an Ounce of Aniſeeds, and half an Ounce of Caraway-ſeeds, half an Ounce of Juniper Berries, half an Ounce of Bay Berries, one Ounce of green Licoras, three Nutmegs, one quarter of an Ounce of large Mace, one quarter of an Ounce Cinamon, one quarter of an Ounce Cloves, half an Ounce of Ginger, all theſe well together, then add to them half a pound of Raiſons in the Sun ſtoned, let all theſe ſteep together in the Brandy nine days cloſe ſtopped, then ſtrain it out, and two Grains of Muſk, two of Amber-Greece, one pound of refined Sugar; ſtop the Glaſs that no Air get in, and keep it in a warm place.

Doctor *Butler's Treacle Water.*

Take the roots of Polipody of the Oak bruiſed, *Lignum Vitæ* thin ſliced, the inward part thereof, *Saxifrage* roots thin ſliced, of the ſhavings of Harts-horn, of each half a pound, of the outward part of yellow Citron not preſerved, one Ounce and half bruiſed, mix theſe together;

Then

Then take

of { Fumitory-water, Carduus water, Camomile water, Succory-water } Of each one Ounce.

of Cedar wood one Ounce, of Cinamon three drams, of Cloves three drams, bruiſe all your forenamed things;

Then take of Epithimum two ounces and a half, of Cetrarch ſix ounces, of Carduus and Balm, of each two handfuls, of Burrage Flowers, Bugloſs Flowers, Gillyflowers, of each four ounces, of Angelica root, Elecampane root beaten to a Pap, of each four ounces, of Andronichus Treacle and Mithridate, of each four ounces; mixe all theſe together, and incorporate them well, and grind them in a Stone-Mortar, with part of the former Liquor, and at laſt, mix all together, and let them ſtand warm 24 hours cloſe ſtopped, then put them all into a Glaſs Still, and ſprinkle on the top of *Species Aromatica roſata* and *Diambre*, of the Species of *Diarodon abbatis*, *Diatrion Santalon*, of each ſix drams; then cover the Still cloſe, and lute it well, and diſtil the water with a ſoft fire, and keep it cloſe.

This will yield five Pints of the beſt wa-

ter, the reſt will be ſmaller.

XII. *The Cordial Cherry Water.*

Take nine pounds of red Cherries, nine pints of Claret wine, eight ounces of Cinamon, three ounces of Nutmegs, bruiſ your Spice, ſtone your Cherries, and ſteep them in the Wine, then add to them half a handful of Roſemary, half a handful of Balm, one quarter of a handful of ſweet Marjoram, let them ſteep in an earthen Pot twenty four hours, and as you put them into the Alembeck to diſtil them, bruiſe them with your hands, and make a ſoft fire under them, and diſtil by degrees; you may mix the waters at your pleaſure when you have drawn them all; when you have thus done, ſweeten it with Loaf Sugar, then ſtrain it into another Glaſs, and ſtop it cloſe that no Spirits go out; you may (if you pleaſe) hang a Bag with Musk and Amber-greece in it, when you uſe it, mix it with Syrrop of Gilly-flowers or of Violets as you beſt like it; it is an excellent Cordial for fainting fits, or a Woman in travel, or for any one who is not well.

XIII. *A most excellent Water for the Stone, or for the Wind-Collick.*

Take two handfuls of Mead-Parsly, otherwise called Saxifrage, one handful of Mother-Thyme, two handfuls of Perstons, two handfuls of Philipendula, and as much Pellitory of the Wall, two ounces of sweet Fennel seeds, the roots of ten Radishes sliced, steep all these in a Gallon of Milk warm from the Cow, then distil it in an ordinary Still, and four hours after, slice half an ounce of the wood called Saxifrage, and put into the Bottle to the water, keep it close stopped, and take three spoonfuls at a time, and fast both from eating and drinking one hour after; you must make this water about Midsummer; it is a very precious water, and ought to be prized.

XIV.

XIV. *The Cock water moſt delicate and precious for reſtoring out of deep Conſumptions, and for preventing them, and for curing of Agues, proved by my ſelf and many others.*

Take a Red Cock, pluck him alive, then ſlit him down the back, and take out his Intrals, cut him in quarters, and bruiſe him in a Mortar, with his Head, Legs, Heart, Liver and Gizard; put him into an ordinary Still with a Pottle of Sack, and one quart of Milk new from a red Cow, one pound of blew Currants beaten, one pound of Raiſins in the Sun ſtoned and beaten, four Ounces of Dates ſtoned and beaten, two handfuls of Peniroyal, two handfuls of Pimpernel, or any other cooling Herb, one handful of Mother-thyme, one handful of Roſemary, one handful of Burrage, one quart of Red Roſe water, two ounces of Hartshorn, two ounces of China root ſliced, two ounces of Ivory ſhaving, four ounces of the flower of French Barley, put all theſe into your Still, and paſte it up very well, and ſtill it with a ſoft fire, put into the Glaſs where it droppeth one pound of white

Sugar

Sugar Candy beaten very ſmall, twelve peniworth of Leaf-Gold, ſeven grains of Muſk, eleven grains of Amber-greece, ſeven grains of Bezoar ſtone; when it is all diſtilled, mix all the waters together, and every morning faſting, and every evening when you go to bed, take four or five Spoonfuls of it warm, for about a Moneth together; this hath cured many when the Doctors have given them over.

XV. *Walnut water, or the Water of Life.*

Take green Walnuts in the beginning of *June*, beat them in a Mortar, and diſtil them in an ordinary Still, keep that Water by it ſelf, then about Midſummer gather ſome more, and diſtill them as you did before, keep that alſo by it ſelf, then take a quart of each and mix them together, and diſtil them in a Glaſs Still, and keep it for your uſe; the Virtues are as followeth; It will help all manner of Dropſies and Palſies, drank with Wine faſting; it is good for the eyes, if you put one drop therein; it helpeth Conception in Women if they drink thereof one ſpoonful at a time in a Glaſs of Wine once a day, and it will make your skin fair if you waſh therewith; it is

good

good for all infirmities of the Body, and driveth out all Corruption, and inward Bruiſes; if it be drunk with Wine moderately, it killeth Worms in the Body; whoſoever drinketh much of it, ſhall live ſo long as Nature ſhall continue in him.

Finally, if you have any Wine that is turned, put in a little Viol or Glaſs full of it, and keep it cloſe ſtopped, and within four days it will come to it ſelf again.

XVI. *To make Wormwood Water.*

Take four ounces of Aniſeeds, four ounces of Licoras ſcraped, bruiſe them well with two ounces of Nutmegs, add to them one good handful of Wormwood, one root of Angelica, ſteep them in three Gallons of Sack Lees and ſtrong Ale together twelve hours; then diſtil them in an Alembeck, and keep it for your uſe.

XVII. *A very rare Cordial Water.*

Take one Gallon of white Wine, two ounces of Mithridate, two ounces of Cinamon, one handful of Balm, a large handful of Cowſlips, two handfuls of Roſemary Flowers, half an ounce of Mace, half an ounce

ounce of Cloves, half an ounce of Nutmegs, all bruiſed, ſteep theſe together four days in an earthen Pot, and covered very cloſe, diſtil them in an ordinary Still well paſted, and do it with a very ſlow fire; ſave the firſt water by it ſelf, and the ſmall by it ſelf, to give to Children; when you have occaſion to uſe it, take a ſpoonful thereof, ſweetned with Loaf-Sugar; this Water is good to drive out any Infection from the heart, and to comfort the Spirits.

XVIII. *Another moſt excellent Cordial.*

Take Celandine, Sage, Coſtmary, Rue, Wormwood, Mugwort, Scordium, Pimpernel, Scabious, Egrimony, Betony, Balm, Carduus, Centory, Peniroyal, Elecampane roots, Tormentil with the roots, Horehound, Roſa Solis, Marigold Flowers, Angelica, Dragon, Marjoram, Thyme, Camomile, of each two good handfuls; Licoras, Zedoary, of each one ounce; ſlice the Roots, ſhred the Herbs, and ſteep them in four quarts of white Wine, and let it ſtand cloſe covered 2 days, then diſtil it in an ordinary Still paſted up; when you uſe it, ſweeten it with fine Sugar, and warm it.

To

XIX. *To make* Roſa Solis.

Take a Pottle of *Aqua Compoſitâ*, and put it into a Glaſs, then a good handful of *Roſa Solis* clean picked, but not waſhed, put it to the *Aqua Compoſita*, then take a pound of Dates ſtoned and beaten ſmall, half a peniworth of Long Pepper, as much of Grains, and of round Pepper, bruiſe them ſmall, take alſo a pound of Loaf Sugar well beaten, a quarter of a pound of Powder of Pearl, and ſix leaves of Book Gold; put all to the reſt, and ſtir them well together in the Glaſs, then cover it very cloſe, and let it ſtand in the Sun fourteen days, ever taking it in at night; then ſtrain it, and put it into a cloſe Bottle; you muſt not put in the Pearl, Gold, nor Sugar till it hath been ſunned and ſtrained, neither muſt you touch the Leaves of the *Roſa Solis* with your hands when you pick it; keep it very cloſe.

XX. *The Heart Water.*

Take five handfuls of Roſemary Flowers, two drams of red Coral, two drams of Powder of Pearl, two drams of white Am-

Amber, two drams of Cinamon, two pound of the beſt Prunes ſtoned, ſix Pints of Damask Roſe water, two Pints of Sack; put all theſe into a Pipkin never uſed, ſtop it up with Paſte, let them ſtand upon a ſoft fire a little while, then diſtil it in an ordinary Still paſted up.

XXI. *The Plague Water.*

Take Roſemary, Red Balm, Burrage, Angelica, Carduus, Celandine, Dragon, Featherfew, Wormwood, Peniroyal, Elecampane roots, Mugwort, Bural, Tormentil, Egrimony, Sage, Sorrel, of each of theſe one handful weighed, weight for weight; put all theſe in an earthen Pot, with four quarts of white Wine, cover them cloſe, and let them ſtand eight or nine days in a cool Cellar, then diſtil it in a Glaſs Still.

XXII. *The Treacle Water.*

Take one pound of old Venice Treacle, of the Roots of Elecampane, Gentian, Cyprus, Tormentil, of each one ounce, of Carduus and Angelica, half an ounce, of Burrage, Bugloſs, and of Roſemary Flowers

ers one ounce of each; infuſe theſe in three Pints of white Wine, one Pint of Spring Water, two Pints of Red Roſe water; then diſtil them in an ordinary Still paſted up.

This is excellent for Swounding-Fits or Convulſions, and expelleth any venomous Diſeaſe; it alſo cureth any ſort of Agues.

XXIII. *The Snail water excellent for Conſumptions.*

Take a Peck of Snails with the Shells on their Backs, have in a readineſs a good fire of Charcoal well-kindled, make a hole in the midſt of the fire, and caſt your Snails into the fire, renew your fire till the Snails are well roſted, then rub them with a clean Cloth, till you have rubbed off all the green which will come off.

Then bruiſe them in a Mortar, ſhells and all, then take Clary, Celandine, Burrage, Scabious, Bugloſs, five leav'd Graſs, and if you find your ſelf hot, put in ſome Wood-Sorrel, of every one of theſe one handful, with five tops of Angelica.

Theſe Herbs being all bruiſed in a Mortar, put them in a ſweet earthen Pot with five quarts of white Wine, and two quarts of Ale, ſteep them all night, then put them in-

to an Alembeck, let the herbs be in the bottom of the Pot, and the Snails upon the Herbs, and upon the Snails put a Pint of Earth-worms ſlit and clean waſhed in white Wine, and put upon them four ounces of Anniſeeds or Fennel-ſeeds well bruiſed, and five great handfuls of Roſemary Flowers well picked, two or three Races of Turmerick thin ſliced, Harts-horn and Ivory, of each four ounces, well ſteeped in a quart of white Wine till it be like a Jelly, then draw it forth with care.

XXIV. *To make a rare ſweet water.*

Take ſweet Marjoram, Lavender, Roſemary, Muſcovy, Maudlin, Balm, Thyme, Walnut Leaves, Damask Roſes, Pinks, of all a like quantity, enough to fill your Still, then take of the beſt Orrice Powder, Damask Roſe Powder, and Storax, of each two ounces; ſtrew one handful or two of your Powders upon the Herbs, then diſtil them with a ſoft fire; tie a little Musk in a piece of Lawn, and hang it in the Glaſs wherein it drops, and when it is all drawn out, take your ſweet Cakes and mix them with the Powders which are left, and lay among

among your Clothes, or with ſweet Oyles, and burn them for perfume.

A very good Surfet water.

Take what quantity of Brandy you pleaſe, ſteep a good quantity of the Flowers of Red Poppies therein, which grows amongſt the Wheat, having the black bottoms cut off, when they have been ſteeped long enough, ſtrain them out, and put in new, and ſo do till the Brandy be very red with them, and let it ſtand in the Sun all the while they infuſe, then put in Nutmegs, Cloves, Ginger and Cinamon, with ſome fine Sugar, ſo much as you think fit, and keep it cloſe ſtopped; this is very good for Surfets, Wind in the Stomach, or any Illneſs whatever.

XXVI. *An excellent water for the Stomach, or againſt Infection*

Take Carduus, Mint and Wormwood, o each a like quantity, ſhred them ſmall and put them into new Milk, diſtil them in an ordinary Still with a temperate fire; when you take any of it, ſweeten it with Sugar, or with any Syrup, what pleaſes you beſt; it is a very good water, though the Ingredients are but mean.

XXVII. *The Melancholy water.*

Take of the Flowers of Gilliflowers, four handfuls, Roſemary flowers three handfuls, Damask Roſe leaves, Burrage and Bugloſs flowers of each one handful, of Balm leaves ſix handfuls, of Marigold flowers one handful, of Pinks ſix handfuls, of Cinamon groſsly beaten, half an ounce, two Nutmegs beaten, Anniſeeds beaten, one ounce, three peniworth of Saffron; put them all into a Pottle of Sack, and let them ſtand two days, ſtirring them ſometimes well together; then diſtil them in an ordinary Still, and let it drop into a Glaſs wherein there is two grains of Musk, and eight ounces of white Sugar Candy, and ſome Leaf-Gold; take of this Water three times in a week faſting, two ſpoonfuls at a time, and after if you find need; diſtil with a ſoft fire; this is good for Women in Child-bed if they are faint.

XXVIII. *To make the Elder water, or Spirit of* Sambucus.

Take ſome Rye Leaven, and break it ſmall into ſome warm Water, let it be a ſowr one,

among your Clothes, or with ſweet Oyles, and burn them for perfume.

A very good Surfet water.

Take what quantity of Brandy you pleaſe, ſteep a good quantity of the Flowers of Red Poppies therein, which grows amongſt the Wheat, having the black bottoms cut off, when they have been ſteeped long enough, ſtrain them out, and put in new, and ſo do till the Brandy be very red with them, and let it ſtand in the Sun all the while they infuſe, then put in Nutmegs, Cloves, Ginger and Cinamon, with ſome fine Sugar, ſo much as you think fit, and keep it cloſe ſtopped; this is very good for Surfets, Wind in the Stomach, or any Ilneſs whatever.

XXVI. *An excellent water for the Stomach, or againſt Infection*

Take Carduus, Mint and Wormwood, o each a like quantity, ſhred them ſmall and put them into new Milk, diſtil them in an ordinary Still with a temperate fire; when you take any of it, ſweeten it with Sugar, or with any Syrup, what pleaſes you beſt; it is a very good water, though the Ingredients are but mean.

XXVII. *The Melancholy water.*

Take of the Flowers of Gilliflowers, four handfuls, Roſemary flowers three handfuls, Damask Roſe leaves, Burrage and Bugloſs flowers of each one handful, of Balm leaves ſix handfuls, of Marigold flowers one handful, of Pinks ſix handfuls, of Cinamon groſsly beaten, half an ounce, two Nutmegs beaten, Anniſeeds beaten, one ounce, three peniworth of Saffron; put them all into a Pottle of Sack, and let them ſtand two days, ſtirring them ſometimes well together; then diſtil them in an ordinary Still, and let it drop into a Glaſs wherein there is two grains of Musk, and eight ounces of white Sugar Candy, and ſome Leaf-Gold; take of this Water three times in a week faſting, two ſpoonfuls at a time, and ofter if you find need; diſtil with a ſoft fire; this is good for Women in Child-bed if they are faint.

XXVIII. *To make the Elder water, or Spirit of* Sambucus.

Take ſome Rye Leaven, and break it ſmall into ſome warm Water, let it be a ſowr one,

one, for that is beſt'; about two Ounces or more: then take a Buſhel of Elder Berries beaten ſmall, and put them into an earthen Pot, and mix them very well with the Leaven, and let it ſtand one day near the Fire; then put in a little Yeaſt, and ſtir it well together to make it riſe, ſo let it ſtand ten days covered, and ſometimes ſtir it; then diſtil it in an Alembeck; keep the firſt Water by it ſelf, and ſo the ſecond, and the third will be good Vinegar, if afterward you colour it with ſome of the Berries.

Diſtil it with a ſlow fire, and do not fill the Still too full.

This Water is excellent for the Stomach.

XXIX. *To make the Balm water Green.*

Take any Wine or Lees of Wine or good Strong Beer or Ale with the Grounds, and ſtir them all together very well, leſt the Wine Lees be too thick, and burn the bottom of the Pot; put them into an Alembeck with good ſtore of Balm unwaſhed; therein ſtill theſe till you leave no other taſt but fair water, and draw alſo ſome of that, draw two Alembecks full more as you draw the firſt, until you have ſo much as will fill your

your Alembeck, then put this diſtilled water into your Alembeck again, and ſome more Balm, if you draw a Wine-Gallon, put to it half a pound of Coriander ſeeds bruiſed, two Ounces of Cloves, one quarter of an Ounce of Nutmegs, and one quarter of an Ounce of Mace bruiſed all of them, then ſet a Receiver of a Gallon under it, and fill it with freſh and green Balm unwaſhed, and your Water will be as green as Graſs; put ſtill more and more of the Herbs freſh, and let it ſtand a week to make it the more green.

Take this Green water, and put to it one quart of the beſt Damask Roſewater, and before you mix your Balm-water & Roſe-water together, you muſt diſſolve two pounds of fine Sugar in the firſt diſtilled Water, then take Ambergreece and Musk, of each eight Grains, being ground fine, and put it into the Glaſs in a piece of Lawn; put alſo a little Orange or Limon Pill to it, and keep it cool and from the Air.

XXX. *To make the very beſt Surfet-water.*

Take one Gallon of the beſt French Spirits, and a Pint of Damask-Roſe-water, half

half a Pint of Poppy water, one pound of white Sugar Candy bruiſed, then take one pound and half of Raiſins in the Sun ſtoned, half a pound of Dates ſtoned and ſliced, then take one Ounce of Mace, one Ounce of Cloves, one Ounce of Cinamon, one Ounce of Aniſeeds rubbed clean from the duſt, then take a quarter of an Ounce of Licoras clean ſcraped and ſliced, and all the Spices groſsly beaten, let all theſe ſteep in the Spirits four days; then take a quarter of a peck of Red Poppy Leaves freſh gathered, and the black part cut off, and put them in, and when it hath ſtood four or five days, ſtrain it and put it into your Glaſs, then put in your Sugar-Candy finely beaten, twelve peniworth of Ambergreece, ſix peniworth of Musk, keep it cloſe, and ſhake it now and then, and when you uſe it, you may put ſome kind of Syrup to it, what you pleaſe.

XXXI. *To make the true Palſie-water, as it was given by that once very famous Phyſitian Doctor* Mathias.

Take Lavander Flowers ſtripped from the ſtalks, and fill a Gallon Glaſs with them, and poure on them good Spirit of Sack, or per-

perfect *Aquavitæ* diſtilled from all Flegm, ſet the quantity be five quarts, then circulate them for ſix weeks, very cloſe with a Bladder, that nothing may breath out; let them ſtand in a warm place, then diſtil them in an Alembeck with his Cooler, then put into the ſaid water, of Sage, Roſemary, and Wood-Betony Flowers; of each half a handful, of Lilly of the Valley, and Burrage, Bugloſs, and Cowſlip Flowers, one handful of each; ſteep theſe in Spirit of Wine, Malmſie, or *Aquavitæ*, every one in their Seaſon, till all may be had, then put alſo to them of Balm, Motherwort, Spike-flowers, Bay leaves, the leaves of Orange trees, with the Flowers, if they may be had, of each one ounce, put them into the aforeſaid diſtilled Wine all together, and diſtil it as before, having firſt been ſteeped ſix weeks; when you have diſtilled it, put into it Citron Pill, dried Piony ſeeds hull'd, of each five Drams, of Cinamon half an ounce, of Nutmegs, Cardamom ſeeds, Cubebs, and yellow Sanders, of each half an ounce, of lignum Aloes one dram; make all theſe into Powder, and put them into the diſtilled Wine aboveſaid, and put to them of Cubebs anew, a good half pound of Dates, the ſtones taken out, and cut

them in ſmall pieces, put all theſe in, and cloſe your Veſſel well with a double Bladder; let them digeſt ſix weeks, then ſtrain it hard with a Preſs, and filtrate the Liquor, then put into it of prepared Pearl, Smaragdus, Musk and Saffron, of each half a Scruple; and of Ambergreece one Scruple, red Roſes dried well, Red and Yellow Saunders, of each one ounce, hang theſe in a Sarſenet Bag in the water, being well ſewed that nothing go out.

The Virtues of this Water.

This water is of exceeding virtue in all Swoundings and Weakneſſes of the heart, and decaying of Spirits in all Apoplexies and Palſies, alſo in all pains of the Joints coming of Cold, for all Bruiſes outwardly bathed and dipped Clothes laid to; it ſtrengtheneth and comforteth all animal, natural and vital Spirits, and cheareth the external Senſes, ſtrengtheneth the Memory, reſtoreth loſt Speech, and loſt Appetite, all Weakneſs of the Stomach, being both taken inwardly, and bathed outwardly; it taketh away the Giddineſs of the Head, helpeth loſt Hearing, it maketh a pleaſant Breath, helpeth all cold diſpoſition of the Liver, and

a beginning Dropſie; it helpeth all cold Diſeaſes of the Mother; indeed none can expreſs ſufficiently; it is to be taken morning and evening, about half a Spoonful with Crums of Bread and Sugar.

XXXII. *For a Cough of the Lungs, or any Cough coming of Cold, approved by many.*

Take a good handful of French Barley, boil it in ſeveral waters till you ſee the water be clear, then take a quart of the laſt water, and boil in it ſliced Licoras, Aniſeeds bruiſed, of each as much as you can take up with your four Fingers and your Thumb, Violet Leaves, Strawberry Leaves, five fingered Graſs, Maidenhair, of each half a handful, a few Raiſins in the Sun ſtoned; boil theſe together till it come to a Pint, then ſtrain it, and take twelve or fourteen Jordan Almonds blanched and beaten, and when your water is almoſt cold, put in your Almonds, and ſtir it together, and ſtrain it; then ſweeten it with white Sugar Candy; drink this at four times, in the morning faſting, and at four of the Clock in the Afternoon a little warmed; do this nine or ten

days together; if you pleaſe, you may take a third draught when you go to Bed; if you be bound in your body, put in a little Syrrop of Violets, the beſt way to take it, is to ſuck it through a ſtraw, for that conveys it to the Lungs the better.

XXXIII. *To make the beſt Bisket-Cakes.*

Take four new laid Eggs, leave out two of the Whites, beat them very well, then put in two ſpoonfuls of Roſe-water, and beat them very well together, then put in a pound of double refin'd Sugar beaten and ſearced, and beat them together one hour, then put to them one pound of fine Flower, and ſtill beat them together a good while; then put them upon Plates rubbed over with Butter, and ſet them into the Oven as faſt as you can, and have care you do not bake them too much.

XXXIV. *Perfumed Roſes.*

Take Damask Roſe Buds, and cut off the Whites, then take Roſe-water or Orange-Flower water wherein hath been ſteeped

Ben-

Benjamin, *Storax*, *Lignum Rhodium*, Civet or Musk, dip ſome Cloves therein and ſtick into every Bud one, you muſt ſtick them in where you cut away the Whites; dry them between white Papers, they will then fall aſunder; this Perfume will laſt ſeven years.

Or do thus.

Take your Roſe Leaves cut from the Whites, and ſprinkle them with the aforeſaid water, and put a little powder of Cloves among them.

XXXV. *To make Tincture of Caroways.*

Take one quart of the Spirits of French Wine, put into it one pound of Carroway Comfits which are purled, and the Pills of two Citron Limons; let it ſtand in a warm place to infuſe, in a Glaſs cloſe ſtopped for a Moneth, ſtirring it every day once.

Then ſtrain it from the ſeeds, and adde to it as much Roſewater as will make it of a pleaſant taſte, then hang in yonr Bottle a little Ambergreece, and put in ſome Leaf-Gold; this is a very fine Cordial.

XXXVI. *To get away the Signs of the Small Pox:*

Quench ſome Lime in white Roſewater, then ſhake it very well, and uſe it at your pleaſure; when you at any time have waſhed with it, anoint your face with Pomatum, made with Spermaceti and oyl of ſweet Almonds,

XXXVII. *To make Clouted Cream.*

Take Milk that was milked in the morning, and ſcald it at noon; it muſt have a reaſonable fire under it, but not too raſh, and when it is ſcalding hot, that you ſee little Pimples begin to riſe, take away the greateſt part of the Fire, then let it ſtand and harden a little while, then take it off, and let it ſtand until the next day, covered, then take it off with a Skimmer.

XXXVIII. *To make a* Devonſhire-*White-pot.*

Take two quarts of new Milk, a peny white Loaf ſliced very thin, then make the Milk ſcalding hot, then put to it the Bread, and break it, and ſtrain it through a Cullender, then put in four Eggs, a little Spice, Sugar, Raiſins, and Currans, and a little Salt, and ſo bake it, but not too much, for then it will whey.

XXXIX. *To make the* Portugal *Eggs.*

Take a very large Diſh with a broad brim, lay in it ſome *Naples* Bisket in the Form of a Star, then put ſo much Sack into the Diſh as you do think the Biskets will drink up; then ſtick them full with thin little pieces of preſerved Orange, and green Citron Pill, and ſtrew ſtore of French Comfits over them, of divers colours, then butter ſome Eggs, and lay them here and there upon the Biskets, then fill up the hollow places in the Diſh, with ſeveral coloured Jellies, and

round about the Brim thereof lay Lawrel Leaves guilded with Leaf-Gold, lay them ſlanting, and between the Leaves ſeveral coloured Jellies,

XL. *To Candy Flowers the beſt way.*

Take Roſes, Violets, Cowſlips, or Gilly-flowers, and pick them from the white bottoms, then have boiled to a Candy height, Sugar, and put in ſo many Flowers as the Sugar will receive, and continually ſtir them with the back of a Spoon, and when you ſee the Sugar harden on the ſides of the Skillet, and on the Spoon, take them off the fire, and keep them with ſtirring in the warm Skillet, till you ſee them part, and the Sugar as it were ſifted upon them, then put them upon a Paper while they are warm and rub them gently with your hands, till all the Lumps be broken, then put them into a Cullender, and ſift them as clean as may be, then poure them upon a clean Cloth, and ſhake them up and down till there be hardly any Sugar hanging about them; then if you would have them look as though they were new gathered, have ſome help, and open them

them with your fingers before they be quite cold, and if any Sugar hang about them, you may wipe it off with a fine Cloth; to candy Rosemary Flowers or Archangel, you must pull out the string that stands up in the middle of the Blossom, and take them which are not at all faded, and they will look as though they were new gathered, without opening.

XLI. *To pickle Cucumbers.*

Take the least you can get, and lay a layer of Cucumbers, and then a Layer of beaten Spices, Dill and Bay Leaves, and so do till you have filled your Pot, and let the Spices, Dill, and Bay Leaves cover them, then fill up your Pot with the best Wine Vinegar, and a little Salt, and so keep them.

Sliced Turneps also very thin, in some Vinegar, Pepper and a little Salt, do make a very good Sallad, but they will keep but six Weeks.

XLII. *To make Sugar-Cakes.*

Take a pound of fine Sugar beaten and searced, with four Ounces of the finest Flower, put to it one pound of Butter well

washed with Rosewater, and work them well together, then take the Yolkes of four Eggs, and beat them with four Spoonfuls of Rosewater, in which hath been steeped two or three days before Nutmeg and Cinamon, then put thereto so much Cream as will make it knead to a stiff Paste, rowl it into thin Cakes, and prick them, and lay them on Plates, and bake them; you shall not need to butter your Plates, for they will slip off of themselves, when they are cold.

XLIII. *To make a very fine Cream.*

Take a quart of Cream, and put to it some Rosewater and Sugar, some large Mace, Cinamon and Cloves, boil it together for a quarter of an hour, then take the yolkes of eight Eggs, beat them together with some of your Cream, then put them into the Cream which is boiling, keep it stirring lest it curdle, take it from the fire, and keep it stirring till it be a little cold, then run it through a Strainer, dish it up, and let it stand one night, the next day it will be as stiff as a Custard, then stick it with blanched Almonds, Citron Pill and Eringo roots, and so serve it in.

XLIV.

XLIV. *To make Syrrop of Turneps for a Conſumption.*

Take half a peck of Turneps waſhed and pared clean, cut them thin, put to them one pound of Raiſins of the Sun ſtoned, one quarter of a pound of Figs cut ſmall, one Ounce of Aniſeeds bruiſed, half an Ounce of Licoras ſliced, one Ounce of Cloves bruiſed, two handfuls of Burrage Flowers, and ſo much water as will cover all, and two fingers breadth above them, then boil it on a great fire in an earthen Veſſel covered, until the roots be ſoft and tender, then ſtrain out the Liquor, and to every Pint of it put a pound of fine Sugar, the Whites of two Eggs beaten, boil it to a Syrrop, and uſe it often, two or three Spoonfuls at a time.

XLV. *For a Conſumption.*

Take a Pint of Red Cows milk, then take the yolk of a new laid Egg potched very rare, then ſtir it into the Milk over a ſoft fire, but do not let it boil, ſweeten it with a little Sugar Candy, and drink it in the

the morning fasting, and when you go to bed.

XLVI. *To make Bottle Ale for a Consumption.*

Take a quart of Ale, and a Pint of strong *Aquavitæ*, Mace and Cinamon, of each one quarter of an Ounce, two Spoonfuls of the powder of Elacampane root, one quarter of a pound of Loaf Sugar, one quarter of a pound of Raisins of the Sun stoned, four spoonfuls of Aniseeds beaten to Powder, then put all together into a Bottle and stop it close.

Take three spoonfuls of this in a morning fasting, and again one hour before Supper, and shake the Bottle when you poure it out.

XLVII. *To make Cakes of Quinces.*

Take the best you can get, and pare them, and slice them thin from the Core, then put them into a Gallipot close stopped, and tie it down with a Cloth, and put it into a Kettle of boiling water, so that it may

stand

ſtand ſteady about five hours, and as your water boiles away in the Kettle, fill it up with more warm water, then poure your Quinces into a fine hair Sieve, and let it drain all the Liquor into a Baſon, then take this Liquor and weigh it, and to every pound take a pound of double refin'd Sugar, boil this Sugar to a Candy height, then put in your Liquor, and ſet them over a ſlow fire, and ſtir them continually till you ſee it will jelly, but do not let it boil; then put it into Glaſſes, and ſet them in a Stove till you ſee them with a Candy on the top, then turn them out with a wet Knife on the other ſide upon a white Paper, ſleeked over with a ſleek ſtone, and ſet them in the Stove again till the other ſide be dry, and then keep them in a dry place.

XLVIII. *To make Marmalade of Apricocks.*

Take Apricocks, pare them and cut them in quarters, and to every pound of Apricocks put a pound of fine Sugar, then put your Apricocks into a Skillet with half of the ſugar, and let them boil very tender and gently, and bruiſe them with the back of a Spoon,

Spoon, tillt hey be like Pap, then take the other part of the ſugar, and boil it to a Candy height, then put your Apricocks into that Sugar, and keep it ſtirring over the fire, till all the Sugar be melted, but do not let it boil, then take it from the fire, and ſtir it till it be almoſt cold; then put it in Glaſſes, and let it have the Air of the fire to dry it.

XLIX. *To make Limon Cakes.*

Take half a pound of refin'd ſugar, put to it two ſpoonfuls of Roſewater, as much Orange Flower-water, and as much of fair water, boil it to a Candy height, then put in the Rind of a Limon grated, and a little Juice, ſtir it well on the fire, and drop it on Plates, or ſleeked Paper.

L. *To make Wafers.*

Take a quart of Flower heaped and put to it the yolks of four Eggs, and two or three ſpoonfuls of Roſewater, mingle this well together, then make it like Batter with Cream and a little ſugar, and bake it on Irons very thin poured on.

LI. *To make Marmalade of Cherries with Currans.*

Take four pounds of Cherries when they are ſtoned, and boil them alone in their Liquor for half an hour very faſt, then poure away the Liquor from them, and put to them half a Pint and little more of the juice of Currans, then boil a pound of double refin'd ſugar to a Candy height, and put your Cherries and Juice of Currans in that, and boil them again very faſt till you find it to jelly very well.

LII. *To preſerve Rasberries.*

Take the weight of your Rasberries in fine ſugar, and take ſome Rasberries and bruiſe them a little, then take the cleareſt of the bruiſed Rasberries, I mean the Juice and the weight of it in ſugar, and your other ſugar, named before, and boil it, and ſcum it, then put in your whole Rasberries, and boil them up once, then let them ſtand over the fire without boiling till you ſee it will Jelly, and that it look clear, then take

up

up your Rasberries one by one, and put them into Glaſſes, then boil your Syrrop, and put it over them.

LIII. *To make Syrrop of Ale, good for weak People to take inwardly, or to heal old Sores, applied thereto.*

Take two Gallons of Ale Wort, the ſtrongeſt you can get, ſo ſoon as it is run from the Grounds, ſet it on the fire in a Pipkin, and let it boil gently, and that you do perceive it to be as though it were full of Rags; run it through a ſtrainer, and ſet it on the fire again, and let it boil until it be thick, and ſcum it clean, and when it is much waſted, put it into a leſſer Pan to boil, or elſe it will burn; when it is thick enough, take it off, and when it is cold, put it into Gallipots; take as much as a Walnut faſting, and as much when you go to bed.

LIV.

LIV. *To make whipt Sillibub.*

Take half a Pint of Rheniſh Wine or white Wine, put it to a Pint of Cream, with the whites of three Eggs, ſeaſon it with Sugar, and beat it as you do Snow-Cream, with Birchen Rods, and take off the Froth as it ariſeth, and put it into your Pot, ſo do till it be beaten to a Froth, let it ſtand two or three hours till it do ſettle, and then it will eat finely.

LV. *To make Raiſin Wine or Stepony.*

Take four Gallons of Spring-water, four pounds of Raiſins of the Sun ſtoned, the juice of four good Limons, and the Rind of two cut thin boil the Raiſins, and Pill in the Water for half an hour or more, then put in the Juice of Limon, and a little Spice, Sugar and Roſewater, and let it ſtand but a little more over the fire; then put it into an earthen pot, and beat it together till it be cold, then bottle it up, it will keep but a few days.

Memo-

Memorandum, Two pounds of Sugar to one pound of Cowſlips is enough for Conſerve.

LVI. *To boil Samphire.*

Take water and Salt ſo ſtrong as will bear an Egg, boil it, and when it boils, put in your Samphire unwaſhed, and let it ſcald a little, then take it off, and cover it ſo cloſe that no Air can get in, and ſet the Pot upon a cold Wiſp of Hay, and ſo let it ſtand all night, and it will be very green, then put it up for your uſe,

LVII. *To make Cabbage Cream.*

Take twenty five Quarts of new Milk, ſet it on the Fire till it be ready to boil, ſtir it all the while that it creams not, then poure it into twenty ſeveral Platters ſo faſt as you can, when it is cold, take off the Cream with a Skimmer, and lay it on a Pie Plate in the faſhion of a Cabbage, crumpled one upon another, do thus three times, and between every Layer you muſt mingle Roſe-

water

water and Sugar mingled thick, and laid on with a Feather; ſome uſe to take a little Cream and boil it with Ginger, then take it from the fire and ſeaſon it with Roſewater and ſugar, and the Juice of Jordan Almonds, blanched and beaten, then ſtir it till it be cold, that it cream not; then take Toaſts of Manchet cut thin, not too hard, nor brown, lay them in the bottom of the Diſh, and poure the Cream upon them, and lay the Cabbage over.

LVIII. *To make a Trifle.*

Take ſweet Cream, ſeaſon it with Roſe-water and Sugar, and a little whole Mace, let it boil a while, then take it off, and let it cool, and when it is lukewarm, put it into ſuch little Diſhes or Bowls as you mean to ſerve it in; then put in a little Runnet, and ſtir it together; when you ſerve it in, ſtrew on ſome French Comfits.

LIX. *To make thick Cream.*

Take ſweet Cream, a little Flower finely ſearced, large Mace, a ſtick of Cinamon, ſugar and Roſewater, let all theſe boil together till it be thick, then put into it thick Cream, the yolks of Eggs beaten, then let it ſeeth but a little while for fear of turning, then poure it out, and when it is cold, ſerve it in.

LX. *To pickle Purſlan to keep all the Year.*

Take the Leaves from the ſtalks, then take the Pot you mean to keep them in, and ſtrew ſalt over the bottom, then lay in a good row of the Leaves, and ſtrew on more ſalt, then lay in a row of the ſtalks, and put in more ſalt, then a row of the Leaves, ſo keep it cloſe covered.

LXI.

LXI. *To ſtretch Sheeps Guts.*

After they are clean ſcowred, lay them in water nine days, ſhifting them once a day, and they will be very eaſie to fill, and when they are filled, they will come to their wonted bigneſs.

LXII. *To make Cream of Paſtes and Jellies.*

Put Eggs into the Cream as you do for a Fool, and ſlice your ſweet-meats very thin, and boil with them, then ſweeten it, and put it into a Diſh.

LXXIII. *To make a rare Medicine for the Chine-Cough.*

Make a Syrrop of Hyſop-water and white ſugar Candy, then take the Powder of Gum Dragon, and as much of White ſugar Candy mixed together, and eat of it ſeveral times of the day, or take the above-named Syrrop, either of them will do the Cure.

LXIV.

LXIV. *For a Conſumption.*

Take of Syrrop of Violets, Syrrop of Horehound, Syrrop of Maidenhair and Conſerve of Fox Lungs, of each one ounce, mix them well together, and take it often upon a Liquoras ſtick in the day time, and at night.

LXV. *To make very rare Ale.*

When your Ale is turned into a Veſſel that will hold eight or nine Gallons, and that hath done working, ready to be ſtopped up, then take a Pound and half of Raiſins of the Sun ſtoned and cut in pieces, and two great Oranges, Meat and Rind, and ſliced thin, with the Rind of one Limon, and a few Cloves, one Ounce of Coriander ſeeds bruiſed, put all theſe in a Bag, and hang them in the Veſſel, and ſtop it up cloſe, when it hath ſtood four days, bottle it up; Fill the Bottles but a little above the Neck, and put into every one a Lump of fine ſugar, and ſtop them cloſe, and let it be three Weeks or a Moneth before you drink it.

LXVI. *To make Ale to drink within a Week.*

Tun it into a Veſſel which will hold eight Gallons, and when it hath done working, ready to bottle, put in ſome Ginger ſliced, and an Orange ſtuck with Cloves, and cut here and there with a Knife, and a pound and half of Sugar, and with a ſtick ſtir it well together, and it will work afreſh; when it hath done working, ſtop it cloſe, and let it ſtand till it be clear, then bottle it up and put a Lump of Sugar into every Bottle, and then ſtop it cloſe, and knock down the Corks, and turn the Bottles the Bottoms upwards, and it will be fit to drink in a Weeks time.

LXVII. *For the Griping of the Guts.*

Take a peniworth of Brandy, and a peniworth of Mithridate mixed together, and drink it three nights together when you go to reſt, or take a little Oil of Aniſeeds in a Glaſs of Sack three times.

LXVIII.

LXVIII. *To make a Sack Posset.*

Take twelve Eggs beaten very well, and put to them a Pint of Sack, stir them well that they curd not, then put to them three Pints of Cream, half a pound of fine Sugar, stirring them well together, when they are hot over the fire, put them into a Bason, and set the Bason over a boiling pot of water, until the Posset be like a Custard, then take it off, and when it is cool enough to eat, serve it in with beaten Spice strewed over it very thick.

LXIX. *To make Pennado.*

Take Oatmeal clean picked and well beaten, steep it in water all night, then strain it and boil it in a Pipkin with some Currans, and a Blade or two of Mace and a little Salt; when it is well boiled, take it off, and put in the Yolks of two or three new laid Eggs beaten with Rosewater, then set it on a soft fire, and stir it that it curd not, then sweeten it with Sugar, and put in a little Nutmeg.

LXX. *To make Cakes without Fruit.*

Take four pounds of fine Flower, rub into it one pound of Butter very well, then take warmed Cream, and temper it with Ale yeaſt, ſo mix them together, and make them into a Paſte, put in a little Roſewater, and ſeveral Spices well beated, let it lie by the fire till the Oven heat, and when you make it up, knead into it half a pound of Caraway Comfits, and three quarters of a pound of Bisket-Comfits, make it up as faſt as you can, not too thick, nor cut it too deep, put it into a hoop well butter'd,& waſh it over with the White of an Egge, Roſewater and Sugar, and ſtrew it with ſome Comfits; do not bake it too much.

LXXI. *A Sack Poſſet without Milk.*

Take thirteen Eggs and beat them very well, and while they are beating, take a quart of Sack, half a pound of fine Sugar, and a Pint of Ale, and let them boil a very little while, then put theſe Eggs to them, and ſtir them till they be hot, then take it

from the fire, and keep it ſtirring a while, then put it into a fit Baſon, and cover it cloſe with a Diſh, then ſet it over the fire again till it ariſe to a Curd, then ſerve it in with ſome beaten ſpice.

LXXII. *A very fine Cordial.*

One Ounce of Syrup of Gilly-flowers, one dram of Confection of Alkermes, one Ounce and half of Burrage-water, the like of Mint-water, one Ounce of Dr. *Mountford's* water, as much of Cinamon water mixed together.

LXXIII. *The beſt way to Preſerve Gooſberries green and whole.*

Pick them clean and put them into water as warm as milk, ſo let them ſtand cloſe covered half an hour, then put them into another warm water and let them ſtand as long, and ſo the third time, till you find them very green; then take their weight in fine Sugar, and make a Syrup, then put them in, and let them boil ſoftly one hour, then ſet them by till the next day, then heat them

them again, ſo do twice, then take them from that Syrup and make a new Syrup and boil them therein, till you find they be enough.

LXXIV. *To make the Orange Pudding.*

Take the rind of a ſmall one pared very thin, and boiled in ſeveral waters, and beaten very fine in a Mortar, then put to it four Ounces of fine Sugar, and four Ounces of freſh Butter, and the Yolks of ſix Eggs, and a little ſalt, beat it together in the Mortar till the Oven heats, and ſo butter a diſh and bake it, but not too much; ſtrew Sugar on it and ſerve it to the Table, Bake it in Puff-Paſt.

LXXV. *To make French Bread.*

Take half a Buſhel of fine Flower, ten Eggs, one pound and half of freſh Butter, then put in as much Yeſt as you do into Manchet, temper it with new milk pretty hot, and let it lie half an hour to riſe, then make it into Loaves or Rowls, and waſh it

over with an Egg beaten with Milk; let not your Oven be too hot.

LXXVI. *To make a made Diſh.*

Take four Ounces of ſweet Almonds blanched, and beaten with Roſewater, ſtrain them into ſome Cream, then take Artichoke bottoms boiled tender, and ſome boiled Marrow, then boil a quart of Cream with ſome Roſewater and Sugar to ſome thickneſs, then take it off, and lay your Artichokes into a Diſh, and lay the Marrow on them, then mix your Almond Cream, and the other together, and poure it over them, and ſet it on Coals till you ſerve it in.

LXXVII. *To make a Cake with Almonds.*

Take one pound and half of fine Flower, of Sugar twelve Ounces beaten very fine, mingle them well together, then take half a pound of Almonds blanched, and beaten with Roſewater, mingle all theſe with as much Sack as will work it into a Paſte, put in ſome Spice, ſome Yeſt, and ſome plumped

ed Corans with ſome Butter, and a little ſalt, ſo make it into a Cake and bake it.

LXXVIII. *To make a Sillibub.*

Take a Limon pared and ſliced very thin, then cover the bottom of your Sillibub Pot with it, then ſtrew it thick with fine Sugar, then take Sack or white Wine, and make a Curd with ſome Milk or Cream, and lay it on the Limon with a Spoon, then whip ſome Cream and Whites of Eggs together, ſweetned a little, and caſt the Froth thereof upon your Sillibub, when you lay in your Curd, you muſt lay Sugar between every Lay.

LXXIX *To make fine Water-Gruel.*

Take the beſt Oatmeal beaten, and ſteep it in water all night, the next day ſtrain it, and boil it with a Blade of Mace, and when it is enough, put in ſome Raiſins and Corans which have been infuſed in a Pot (in a Pot of ſeething Water) and a little Wine, a little Salt, a little ſugar, and ſo eat it.

LXXX. *To make Limon Cream.*

Take a quart of Cream, keep it ſtirring on the fire until it be blood warm, then take the Meat of three Limons ſweetned well with Sugar, and a little Orange Flower water, ſweeten them ſo well that they may not turn the Cream, then ſtir them into the Cream, on the fire with ſome yolks of Eggs, and ſerve it in cold; Limon Poſſet thickned with yolks of Eggs, makes a fine Cawdle for a ſick body.

LXXXI. *To make rare Cakes with Almonds.*

Take two Pounds and a half of Blanched Almonds beaten fine with Roſewater, mix them with a Pound and three quarters of fine Sugar and ſome Musk, and Ambergreece, ſix Whites of Eggs beaten to a Froth, let them ſtand a little, then ſet them on a Chafing-diſh of Coals, and dry them a little, ſtirring them all the while, then take half a Peck of Flower, put into it a little ſalt, three Pints of Ale-Yeſt, have in readineſs your Cream lukewarm, ſtrain your Yeaſt, and put into it ſix ſpoonful of Sack,

Sack, put in ſpice into your Flower, and make all theſe into a ſtiff Paſte with the Cream, work it well and lay it by the fire to riſe one hour, then work into your Paſte two pounds and a quarter of freſh Butter; pull your Paſte in pieces three times, then ſtrew in a Pound of Caraway Comfits, and make this Paſte into five Cakes, lay them upon buttered Plates or double Papers, then ſtrew Caraway Comfits on the top and double refined ſugar, one hour will bake them ſufficiently.

LXXXII. *To make* Shrewsbury *Cakes.*

Take four Pounds of Flower, two Pounds of Butter, one Pound and half of fine ſugar, four Eggs, a little beaten Cinamon, a little Roſewater, make a hole in the Flower, and put the Eggs into it when they are beaten, then mix the Butter, Sugar, Cinamon and Roſewater together, and then mix them with the Eggs and Flower, then make them into thin round Cakes, and put them into an Oven after the Houſhold Bread is drawn; this quantity will make three dozen of Cakes.

LXXXIII. *To make Gooſeberry wine.*

Bruiſe ripe Goosberries with an Apple-Beater, but do not beat them too ſmall, then ſtrain them through a hair ſtrainer, and put your Juice into an earthen Pot, keep it covered four or five days till it be clear, then draw it out into another Veſſel, letting it run into a hair ſieve, ſtop it cloſe, and let it ſtand one fortnight, then draw it out into quart Bottles, putting one Pound of ſugar into eight Bottles, ſtop them up cloſe, and in a week or fortnights time you may drink them.

LXXXIV. *To make Damſon wine.*

Take four Gallons of Water, and put to every Gallon of Water four Pounds of Malago Raiſins, and half a Peck of Damſons:

Put the Raiſins and Damſons into a Veſſel without a head, cover the Veſſel and let them ſteep ſix days, ſtirring them twice every day, then let them ſtand as long without ſtirring, then draw the Wine out of the Veſſel,

Veſſel, and colour it with the infuſed juice of Damſons ſweetned with ſugar, till it be like Claret Wine, then put it into a Wine-Veſſel for a fortnight, and then bottle it up.

LXXXV. *To pickle Cucumbers the very beſt way.*

Take thoſe you mean to pickle, and lay them in water and ſalt three or four days, then take a gooe many great Cucumbers, and cut the outſides of them into Water, for the inſides will be too pappy, boil them in that Water, with Dill ſeeds and Fennel ſeeds, and when it is cold, put to it ſome ſalt, and as much of Vinegar as will make it a ſtrong Pickle, then take them out of the Water and ſalt, and poure this Liquor over them, ſo let them ſtand cloſe covered for a fortnight or three Weeks,

Then poure the Pickle from them and boil it, and when it is cold add to it ſome more Vinegar, and put it to them again, ſo let them ſtand one Moneth longer, and now and then when you ſee occaſion, boil it again, and when it is cold, put it to them, and every time you boil it, put ſome Vinegar thereto, and lay the ſeeds and pieces of

Cucumbers on the top, and after the firſt fortnight when you boil it, put in ſome whole Pepper and ſome whole Cloves and Mace, and always put the Liquor cold over them.

LXXXVI. *To make the beſt Orange Marmalade.*

Take the Rinds of the deepeſt coloured Oranges, boil them in ſeveral Waters till they are very tender, then mince them ſmall, and to one pound of Oranges, take a Pound of Pippins cut ſmall, one Pound of the fineſt Sugar, and one Pint of Spring-water, melt your Sugar in the Water over the fire, and ſcum it, then put in your Pippins, and boil them till they are very clear, then put in the Orange Rind, and boil them together, til you find by cooling a little of it, that it wil jelly very well, then put in the Juice of two Oranges, and one Limon, and boil it a little longer; and then put it up in Gally-pots.

LXXXVII. *To preſerve White Quinces.*

Take the faireſt you can get, and coddle them very tender, ſo that a ſtraw may go through to the Core, then core them with a ſcoop or ſmall knife, then pare them neatly, and weigh them, to every pound of Quinces, take one Pound of double refined ſugar, and a Pint of the Water wherein thin ſlices of Pippins have been boiled; for that is of a Jellying quality, put your ſugar to the Pippin water, and make a ſyrup, and ſcum it, then put in your Quinces, and boil them very quick, and that will keep them whole and white, take them from the fire ſometimes, and ſhake them gently, keep them clean ſcummed, when you perceive them to be very clear, put them into Gally Pots or Glaſſes, then warm the Jelly and put it to them.

LXXXVIII. *To make Conserve of red Roses.*

Take their Buds and clip off the Whites, then take three times their weight in sugar double refin'd, beat the Roses well in a Mortar, then put in the sugar by little & little, and when you find it well incorporated, put it into Gally Pots, and cover it with sugar, and so it will keep seven years.

LXXXIX. *To make plain Bisket-Cakes.*

Take a Pottle of Flower, and put to it half a Pound of fine sugar, half an Ounce of Caroway seeds, half an Ounce of Anniseeds, six spoonfuls of Yeast, then boil a Pint of Water or little more, put into it a quarter of a Pound of Butter or little more, let it stand till it be cold, then temper them together till it be as thick as Manchet, then let it lie a while to rise, so roule them out very thin, and prick them, and bake them in an Oven not too hot.

XC. *To make Green Paſte of Pippins.*

Take your Pippins while they be green, and coddle them tender, then peel them, and put them into a freſh warm Water, and cover them cloſe, till they are as green as you deſire. Then take the Pulp from the Core, and beat it very fine in a Mortar, then take the weight in ſugar, and wet it with Water, and boil it to a Candy-height, then put in your Pulp, and boil them together till it will come from the bottom of the Skillet, then make it into what form you pleaſe, and keep them in a ſtove.

XCI. *To make Paſte of any Plumbs.*

Take your Plumbs, and put them into a Pot, cover them cloſe, and ſet them into a Pot of ſeething Water, and ſo let them be till they be tender, then poure forth their Liquor, and ſtrain the Pulp through a Canvas ſtrainer, then take to half a Pound of the Pulp of Plumbs half a Pound of the Pulp of Pippins, beat them together, and take their weight in fine ſugar, with as much Wa-

Water as will wet it, and boil it to a Candy height; then put in your Pulp, and boil them together till it will come from the bottom of the Posnet, then dust your Plates with searced sugar, and so keep them in a Stove to dry.

XCII. *To make Almond Ginger-Bread.*

Take a little Gum-Dragon and lay it in steep in Rosewater all night, then take half a Pound of Jordan Almonds blanched and beaten with some of that Rosewater, then take half a pound of fine sugar beaten and searced, of Ginger and Cinamon finely searced, so much as by your taste you may judge to be fit; beat all these together into a Paste, and dry it in a warm Oven or Stove.

XCIII. *To make Snow Cream.*

Take a Pint of Cream, and the Whites of three Eggs, one spoonful or two of Rosewater, whip it to a Froth with a Birchen Rod, then cast it off the Rod into a Dish, in the

the which you have firſt faſtened half a Manchet with ſome Butter on the bottom, and a long Roſemary ſprig in the middle; when you have caſt all the Snow on the Diſh, then garniſh it with ſeveral ſorts of ſweet-meats.

XCIV. *To preſerve Oranges and Limons that they ſhall have a Rock Candy on them in the Syrup.*

Take the faireſt and cut them in halves, or if you will do them whole, then cut a little hole in the bottom, ſo that you may take out all the meat, lay them in water nine days, ſhifting them twice every day, then boil them in ſeveral Waters, till a ſtraw will run through them, then take to every Pound of Orange or Limon one Pound of fine ſugar, and one quart of Water, make your ſyrup, and let your Oranges or Limons boil a while in it, then let them ſtand five or ſix days in that ſyrup, then to every Pound, put one Pound more of ſugar into your ſyrup, and boil your Oranges till they be very clear, then take your Oranges out, and boil your Syrup almoſt to a Candy, and put to them.

XCV. *To make Sugar Plate.*

Take a little Gum Dragon laid in ſteep in Roſewater till it be like Starch, then beat it in a Mortar with ſome ſearced ſugar till it come to a perfect Paſte, then mould it with ſugar, and make it into what form you pleaſe, and colour ſome of them, lay them in a warm place, and they will dry of themſelves.

XCVI. *To make Artificial Walnuts.*

Take ſome of your Sugar Plate, print it in a Mould fit for a Walnut Kernel, yellow it over with a little Saffron, then take ſearced Cinamon and Sugar, as much of the one as the other, work it in Paſte with ſome Roſewater, wherein Gum Dragon hath been ſteeped, and print it in a Mould for a Walnut ſhell, and when they are dry, cloſe them together over the ſhell with a little of the Gum water.

XCVII.

XCVII. *To make ſhort Cakes.*

Take a Pint of Ale Yeaſt, and a Pound and half of freſh Butter, melt your Butter, and let it cool a little, then take as much fine Flower as you think will ſerve, mingle it with the Butter and Yeaſt, and as much Roſewater and Sugar as you think fit, and if you pleaſe, ſome Caroway Comfits, ſo bake it in little Cakes; they will laſt good half a year.

XCVIII. *To preſerve red Roſes, which is as good and effectual as any Conſerve, and made with leſs trouble.*

Take Red Roſe Buds clipped clean from their Whites one pound, put them into a Skillet with four Quarts of Water, Wine meaſure, then let them boil very faſt till three Quarts be boiled away, then put in three Pounds of fine Sugar, and let it boil till it begins to be thick, then put in the Juice of a Limon, and boil it a little longer, and when it is almoſt cold, put it into Gally-Pots, and ſtrew them over with ſearced Sugar,

gar, and ſo keep them ſo long as you pleaſe, the longer the better.

XCVIII. *A fine cordial Infuſion.*

Take the Fleſh of a Cock Chick, cut in ſmall pieces, and put into a Glaſs with a wide Mouth, put to it one Ounce of Harts-horn, half an Ounce of Red Coral prepared, with a little large Mace, and a ſlice or two of Limon, and two Ounces of White Sugar-Candy, ſtop the Glaſs cloſe with a Cork, and ſet it into a Veſſel of ſeething Water, and ſtuff it round with Hay that it jog not; when you find it to be enough, give the ſick Party two ſpoonfuls at a time.

XCIX. *For a Cough of the Lungs.*

Take two Ounces of Oil of ſweet Almonds newly drawn, three ſpoonfuls of Colts-foot Water, two ſpoonfuls of Red Roſe-Water, two Ounces of white Sugar-Candy finely beaten; mingle all theſe together, and beat it one hour with a ſpoon, till it be very white; then take it often upon a Licoras ſtick. This is very good.

C. To

C. *To Preſerve Grapes.*

Take your faireſt white Grapes and pick them from the ſtalks, then ſtone them carefully, and ſave the juyce, then take a pound of Grapes, a pound of fine Sugar, and a pint of water wherein ſliced Pippins have been boiled, ſtrain that water, and with your Sugar and that make a Syrup, when it is well ſcummed put in your Grapes, and boil them very faſt, and when you ſee they are as clear as glaſs, and that the Syrup will jelly, put them into Glaſſes.

CI. *To make Collops of Bacon in Sweet-meats.*

Take ſome Marchpane Paſte, and the weight thereof in fine Sugar beaten and ſearſed, boil them on the fire, and keep them ſtirring for fear they burn, ſo do till you find it will come from the bottom of the Poſnet, then mould it with fine Sugar like a Paſte, and colour ſome of it with beaten Cinnamon, and put in a little Ginger, then roll it broad and thin, and lay one upon another

another till you think it be of a fit thicknes and cut it in Collops and dry it in an Oven.

CII. *To make Violet Cakes.*

Take them clipped clean from the whites and their weight in fine Sugar, wet your Sugar in fair water, and boil it to a Candy height, then put in your Violets, and ſtir them well together, with a few drops of a Limon, then pour them upon a wet Pye-Plate, or on a ſlicked paper; and cut them in what form you pleaſe; do not let them boil, for that will ſpoil the colour: Thus you may do with any Herb or Flower, or with any Orange or Limon Pill, and, if you like it, put in a little Muſk or Ambergreaſe.

CIII. *To Preſerve white Damſons.*

Take to every pound one pound of fine Sugar and a quarter of a pint of fair water, make your Syrup and ſcum it well, then take it from the fire, and when it is almoſt cold put in your Damſons, and let them ſcald a little, then take them off a while, and then ſet them on again; when you perceive them

them to be very clear, put them into Pots or Glaſſes.

CIV. *To make very good Cake.*

Take to a peck of Flower four pound of Currants well waſhed, dryed and picked, four pounds of Butter, one pound of Sugar, one ounce of Cinnamon, one ounce of Nutmegs, beat the Spice and lay it all night in Roſe-water, the next day ſtrain it out, then take one pint and an half of good Ale-Yeaſt, the Yolks of 4 Eggs, a pint of Cream, put a pound of the butter into the warmed Cream, put the reſt into the Flower in pieces, then wet your Flower with your Cream, and put in your Currants, and a little Salt, and four or five ſpoonfuls of Carraway-Comfits and your Spice, mix them all and the Yeaſt well together, and let it lie one hour to riſe, then make it up and Bake it in a Pan buttered: It may ſtand two hours.

CV. *To make Paſte Royal.*

Take Quince Marmalade almoſt cold, and mould it up with ſearſed Sugar to a Paſte, then make it into what form you pleaſe and dry them in a Stove.

CVI.

CVI. *To make Paſte of Pippins coloured with Barberries.*

Take the Pulp of Codled Pippins, and as much of the Juice of Barberries as will colour it, then take the weight of it in fine Sugar, boil it to a Candy height, with a little water, then put in your Pulp beaten very well in a Mortar, boil it till it come from the bottom of the Poſnet, then duſt your Plate with Sugar, and drop them thereon, and dry them in a Stove or warm Oven.

CVII. *To preſerve Barberries.*

Take one Pound of ſtoned Barberries, and twice their weight in fine Sugar, then ſtrip two or three handfuls of Barberries from their ſtalks, and put them into a Diſh with as much Sugar as Barberries, over a Chafingdiſh of Coals, when you ſee they are well plumped, ſtrain them, then wet your other Sugar with this, and no Water, boil it, and ſcum it, and then put in your ſtoned Barberries, and boil them till they are very clear.

CVIII.

CVIII. *To make Jelly of Currans or of any other Fruit.*

Take your Fruit clean picked from the ſtalks, and put them into a long Gally-pot, and ſet it into a Kettle of Water cloſe covered, keep the Water boiling till you find the Fruit be well infuſed, then poure out the cleareſt, and take the weight of it in fine Sugar, wet your Sugar with Water, and boil it to a Candy height, then put in your clear Liquor, and keep it ſtirring over a ſlow fire till you ſee it will Jelly, but do not let it boil; the Pulp which is left of the Liquor, you may make Paſte of if you pleaſe, as you do the Pippin Paſte before named.

CIX. *To make a Goosberry Fool.*

Take a Pint and half of Goosberries clean picked from the ſtalks, put them into a Skillet with a Pint and half of fair Water, ſcald them till they be very tender, then bruiſe them well in the Water, and boil them with a Pound and half of fine Sugar till it be of a good thickneſs, then put to it the yolks

yolks of ſix Eggs and a Pint of Cream, with a Nutmeg quartered, ſtir theſe well together till you think they be enough, over a ſlow fire, and put it into a Diſh, and when it is cold, eat it.

CX. *To make Perfumed Lozenges.*

Take twelve Grains of Ambergreece, and ſix Grains of Muſk, and beat it with ſome Sugar-plate ſpoken of before, then roule it out in thin Cakes, and make them into what form you pleaſe, you may make them round like a Sugar Plumb, and put a Coriander ſeed in each of them, and ſo they will be fine Comfits, and you may make them into Lozenges, to perfume Wine with.

CXI. *To Candy Eryngo Roots.*

Take the Roots new gathered, without Knots or Joints, waſh them clean, and boil them in ſeveral Waters till they are very tender, then waſh them well, and dry them in a Cloth, ſlit them, and take out the Pith, & braid them in Braids as you would a Womans Hair, or elſe twiſt them, then take

take twice their weight in fine Sugar, take half that Sugar, and to every Pound of Sugar, one quarter of a Pint of Roſewater and as much fair water, make a ſyrup of it, and put in your roots and boil them, and when they are very clear, wet the reſt of the Sugar with Roſewater, and boil it to a Candy height, then put in the Roots, and boil them, and ſhake them, and when they be enough, take them off, and ſhake them till they are cold and dry, then lay them upon Diſhes or Plates till they are throughly dry, and then put them up; thus you may do Orange or Limon, or Citron Pill, or Potato Roots.

CXII. *To preſerve Goosberries.*

Take your Goosberries, and ſtone them then take a little more than their weight in fine Sugar, then with as much Water as will melt the Sugar, boil it and ſcum it, then put in your Goosberries, and boil them apace till they be clear, then take up your Goosberries, and put them into Glaſſes, and boil the ſyrup a little more, and put over them.

CXIII. *To make Leach and to colour it,*

Take one Ounce of Iſinglaſs and lay it in Water four and twenty hours, changing the Water three or four times, then take a quart of new Milk, boiled with a little ſliced Ginger and a ſtick of Cinamon, one ſpoonful of Roſewater, and a quarter of a Pound of ſugar, when it hath boiled a while, put in the Iſinglaſs, and boil it till it be thick, keeping it always ſtirring, then ſtrain it, and keep it ſtirring, and when it is cold, you may ſlice it out, and ſerve it upon Plates; you may colour it with Saffron, and ſome with Turnſole, and lay the White and that one upon another, and cut it, and it will look like Bacon; it is good for weak people, and Children which have the Rickets.

CXIV. *To take away the Signs of the Small Pox.*

Take ſome Spermaceti, and twice ſo much Virgins Wax, melt them together and ſpread it upon Kids Leather, in the ſhape of a Mask, then lay it upon the Face, and keep it on night and day; it is a very fine Remedy.

CXV.

CXV. *For Morphew or Freckles, and to clear the Skin.*

Take the Bloud of any Fowl or Beaſt, and wipe your Face all over with it every night when you go to bed for a fortnight together, and the next day waſh it all off with White Wine, and white Sugar Candy, and ſometimes hold your face over the ſmoke of Brimſtone for a while, and ſhut your eyes, if you add the Juice of a Limon to the white Wine, it will be the better.

CXVI. *To make Almond Butter to look white.*

Take about two Quarts of Water, the bottom of a Manchet, and a Blade of large Mace, boil it half an hour, and let it ſtand till it be cold, then take a Pound of ſweet Almonds blanched, and beaten with Roſe-water very fine, ſo ſtrain them with this Water many times, till you think the virtue is out of them, and that it be a thick Almond Milk, then put it into a Skillet, and make it boiling hot, that it ſimper, then take

a ſpoonful of the Juice of a Limon, and put into it, ſtirring of it in, and when you perceive it ready to turn, then take it from the fire, and take a large fine Cloth, and caſt your Liquor all over the Cloth with a Ladle, then ſcrape it all together into the middle with a Spoon, then tie it hard with a Packthred, ſo let it hang till the next morning, then put it in a Diſh, and ſweeten it with Roſewater and Sugar, put a little Ambergreece if you pleaſe.

CXVII. *For the Ptiſick.*

Take a Pottle of ſmall Ale, one Pound of Raiſins of the Sun ſtoned, with a little handful of Peniroyal, boil theſe together, and add a little Sugar Candy to it, and take five or ſix ſpoonfuls at a time four or five times in a day for a good while.

CXVIII.

CXVIII. *Marmalade of Apricocks.*

Take the ripeſt and ſtone them, and pare them, and beat them in a Mortar, then boil the Pulp in a Diſh over a Chafing-diſh of Coals, till it be ſomewhat dry, then take the weight in fine Sugar, and boil it to a Candy height, with ſome Roſewater, then put in your Pulp, and boil them together till it will come from the bottom of the Skillet, and always keep it ſtirring, for fear it burn, then put it into Glaſſes.

CXIX. *Syrup of Turneps.*

Take of the beſt and pare them, and bake them in a Pot, then take the clear Juice from them, and with the like weight in fine Sugar make it into a Syrup, and add a little Licoras to it, and take it often.

CXX. *To make good Jelly.*

Take a lean Pig, dreſs it clean, and boil it in a ſufficient quantity of Fair Water, with four Ounces of green Licoras ſcraped and bruiſed, Maidenhair two handfuls, Coltsfoot one handful, Currans half a Pound, Dates two Ounces ſtoned and ſliced, Ivory one Ounce, Hartshorn one Ounce, boil theſe to a ſtrong Jelly, and ſtrain it, and take off the Fat, then put to it half a Pound of Sugar, and half a Pint of white Wine, and ſo eat it at your Pleaſure.

CXXI. *A moſt excellent Cordial proved by very many.*

Take three Grains of Eaſt Indian Bezoar, as much of Ambergreece, powder them very fine with a little Sugar, and mingle it with a ſpoonful and half of the Syrup of the juyce of Citrons, one Spoonful of Syrup of Clovegilliflowers, and one ſpoonful of Cinamon Water, ſo take it warmed.

CXXII.

CXXII. *To make the black Juice of Licoras.*

Take two Gallons of running Water, three handfuls of unſet Hyſop, three pounds and half of Licoras ſcraped, and dried in the Sun and beaten, then cover it cloſe, and boil it almoſt a whole day in the Water, when it is enough, it will be as thick as Cream, then let it ſtand all night, the next morning ſtrain it, and put it in ſeveral Pans in the Sun to dry, till it will work like wax, then mould it with White Sugar Candy beaten and ſearced, and print it in little Cakes, and print them with Seals, and dry them.

CXXIII. *To make Marchpane.*

Take two Pounds of Jordan Almonds, blanch and beat them in a Mortar with Roſewater, then take one Pound and half of Sugar finely ſearced, when the Almonds are beaten to a fine Paſte with the Sugar, then, take it out of the Mortar, and mould it with ſearced Sugar, and let it ſtand one hour to

cool, then rowl it as thin as you would do for a Tart, and cut it round by the Plate, then ſet an edge about it, and pinch it, then ſet it on a bottom of Wafers, and bake it a little, then Ice it with Roſewater and Sugar, and the White of an Egg beaten together, and put it into the Oven again, and when you ſee the Ice riſe white and high, take it out, and ſet up a long piece of Marchpane firſt baked in the middle of the Marchpane, ſtick it with ſeveral ſorts of Comfits, then lay on Leaf-Gold with a Feather and the White of an Egg beaten.

CXXIV. *To preſerve Green Pippins.*

Scald ſome green Pippins carefully, then peel them, and put them into warm water, and cover them, and let them ſtand over a ſlow fire till they are as green as you would have them, and ſo tender as that a ſtraw may run through them, then to every pound of Apples, take one pound of fine Sugar, and half a Pint of water, of which make a Syrup, and when you have ſcumm'd it clean, put in your Apples, and let them boil a while, then ſet them by till the next day, then boil them throughly, and put them up.

CXXV.

CXXV. *To preſerve Peaches.*

Take your Peaches when you may prick a hole through them, ſcald them in fair water, and rub the Fur off from them with your Thumb, then put them in another warm water over a ſlow fire, and covet them till they be green, then take their weight in fine Sugar and a little water, boil it and ſcum it, then put in your Peaches, and boil them till they are clear, ſo you may do green Plumbs or green Apricocks.

CXXVI. *Marmalade of Damſons.*

Take two Pounds of Damſons, and one Pound of Pippins pared and cut in pieces, bake them in an Oven with a little ſliced Ginger, when they are tender, poure them into a Cullender, and let the ſyrup drop from them, then ſtrain them, and take as much ſugar as the Pulp doth weigh, boil it to a Candy height with a little water, then put in your Pulp, and boil it till it will come from the bottom of the Skillet, and ſo put it up.

CXXVII. *Marmalade of Wardens.*

Bake them in an earthen Pot, then cut them from the Core and beat them in a Mortar, then take their weight in fine Sugar, and boil it to a Candy height with a little water, then put in your Pulp with a little beaten Ginger, and boil it till it comes from the bottom of the Posnet; and so do with Quinces if you please.

CXXVIII. *Marmalade of green Pippins to look green.*

Scald them as you do to preserve, then stamp them in a Mortar, and take their weight in fine Sugar, boil it to a Candy height with a little water, then boil it and the Pulp together, till it will come from the bottom of the Posnet.

CXXIX.

CXXIX. *To preserve green Walnuts.*

Take them and steep them all night in water, in the morning pare them and boil them in fair water till they be tender, and then stick a Clove into the head of each of them, then take one Pound and half of sugar to every Pound of Walnuts, and to every pound of Sugar one Pint of Rosewater, make a Syrup of it, and scum it, then put in your Walnuts, and boil them very leasurely till they are enough; then put in a little Musk or Ambergreece with a little Rosewater, and boil them a little more and put them up; it is a very good Cordial, and will keep seven years or more.

CXXX. *To dry old Pippins.*

Pare them, and bore a hole through them with a little Knife or Piercer, and cut some of them in halves, take out the Cores of them as you cut them, then put them into a syrup of sugar & water, as much as will cover them in a broad preserving Pan, let them boil so fast as may be, taking them sometimes from the fire, scuming them clean, when you perceive your

your Apples clear, and Syrup thick, then take them up, and ſet them into a warm Oven from the Syrup, all night, the next morning turn them, and put them in again, ſo do till they are dry; if you pleaſe to gliſter ſome of them, put them into your Candy-Pot but one night, and lay them to dry the next day, and they will look like Chriſtal.

CXXXI. *To preſerve Bullace as green as Graſs.*

Take them freſh gathered, and prick them in ſeveral places, ſcald them as you do your green Peaches, then take their weight in fine ſugar, and make a Syrup with a little water, then put in your Bullace, and boil them till they be very clear, and the Syrup very thick.

CXXXII. *To preſerve Medlars.*

Take them at their full growth, pare them as thin as you can, prick them with your Knife, and parboil them reaſonable tender, then dry them with a Cloth, and put

put to them as much clarified ſugar as will cover them; let them boil leiſurely, turning them often, till they have well taken the ſugar, then put them into an earthen Pot, and let them ſtand till the next day, then warm them again half an hour; then take them up and lay them to drain, then put into that Syrup half a Pint of water wherein Pippins have been boiled in ſlices, and a quarter of a Pound of freſh ſugar, boil it, and when it will jelly, put it to the Medlars in Gallipots or Glaſſes.

CXXXIII. *To make Conſerve of Violets.*

Take a Pound clean cut from the whites, ſtamp them well in a Mortar, and put to them two or three Ounces of white Sugar-Candy, then take it out and lay it upon a ſleeked Paper, then take their weight in fine ſugar, and boil it to a Candy height with a little water, then put in your Violets, and a little Juice of Limon, and then let them have but one walm or two over the fire, ſtirring it well; then take it off; and when it is between hot and cold, put it up, and keep it.

CXXXIV. *To cast all kinds of shapes, what you please, and to colour them.*

Take half a pound of refined Sugar, boil it to a Candy height with as much Rose-water as will melt it, then take moulds made of Alablaster, and lay them in water one hour before you put in the hot Sugar, then when you have put in your Sugar turn the mould about in your hand till it be cool, then take it out of the mould, and colour it according to the nature of the Fruit, you would have it resemble.

CXXXV. *To dry Pears without Sugar.*

Pare them & leave the stalks and pipps on them, then bake them in an earthen pot with a little Claret Wine, covered, then drain them from the Syrup and dry them upon Sieves in a warm Oven, turning them morning and evening, every time you turn them hold them by the stalk and dip them in the Liquor wherein they were baked and flat them every time a little.

If

If you do them carefully they will look very red and clear and eat moiſt, when they are dry put them up.

CXXXVI. *To make Rasberrie Wine.*

Take Rasberries and bruiſe them with the back of a ſpoon, and ſtrain them and fill a bottle with the juyce, ſtop it, but not very cloſe, let it ſtand four or five daies, then pour it from the Grounds into a Baſon, and put as much White-wine or Rheniſh as your juyce will well colour, then ſweeten it with Loaf Sugar, then bottle it and keep it, and when you drink it you may perfume ſome of it with one of the Lozenges ſpoken of before.

CXXXVII. *To preſerve Oranges in jelly.*

Take the thickeſt rind Oranges, chipped very thin, lay them in water three or four daies, ſhifting them twice every day, then boil them in ſeveral

ſeveral waters, till you may run a ſtraw through them, then let them lie in a Pan of water all night, then dry them gently in a Cloth, then take to every Pound of Oranges one Pound and half of ſugar, and a Pint of water, make thereof a ſyrup; then put in your Oranges, and boil them a little, then ſet them by till the next day, and boil them again a little, and ſo do for four or five days together, then boil them till they are very clear, then drain them in a ſieve, then take to every Pound of Oranges one quarter of a Pint of water, wherein ſliced Pippins have been boiled into your ſyrup, and to every quarter of a Pint of that water, add a quarter of a Pound of freſh ſugar, boil it till it will jelly, then put your Oranges into a Pot or a Glaſs, and put the Jelly over them; you may if you pleaſe, take all the Meat out of ſome of your Oranges at one end, and fill it with preſerved Pippin; and if you put in a little Juice of Orange and Limon into your Syrup when it is almoſt boiled, it will be very fine taſted.

CXXXVII.

CXXXVII. *To make Chriſtal Jelly.*

Take a Knuckle of Veal and two Calves Feet, lay them in water all night, then boil them in Spring water till you perceive it to be a thick Jelly, then take them out, and let your Jelly ſtand till it be cold, then take the cleareſt, and put it into a Skillet, and ſweeten it with Roſewater and fine Sugar, and a little whole Spice, and boil them together a little, and ſo eat it when it is cold.

CXXXVIII. *To make* China-*Broth.*

Take three Ounces of *China* ſliced thin, and three Pints of fair water, half an ounce of Harts-horn, let it ſteep together twelve hours, then put in a Red Cock cut in pieces and bruiſed, one Ounce of Raiſins of the Sun ſtoned, one ounce of Currans, one ounce of Dates ſtoned, one Parſly root, one Fennel-root, the Pith being taken out, a little Borage and Bugloſs, and a little Pimpernel, two Ounces of Pearl Barly; boil all theſe together till you think they be well boiled, then ſtrain it out.

CXXXIX.

CXXXIX. *To make Court perfumes.*

Take three Ounces of Benjamin, lay it all night in damask Roſe buds clean cut from the white, beat them very fine in a ſtone Mortar till it come to a Paſte, then take it out and mix it with a dram of Musk finely beaten, as much Civet, mould them up with a little ſearſed Sugar, and dry them between Roſe Leaves each of them, then dry them very well and keep them to burn, one at a time is ſufficient.

CXL. *A Syrup for a Cold.*

Take Long-wort of the Oak, Sage of *Jeruſalem*, Hyſop, Colts-foot, Maiden-hair, Scabious, Horehound, one handful of each, four Ounces of Liquoras ſcraped, two Ounces of Anniſeeds bruiſed, half a pound of Raiſins of the Sun ſtoned, put theſe together into a Pipkin with two quarts of Spring water, let them ſtand all night to infuſe cloſe ſtopped, when it is half boiled away, ſtrain it out, and put to it to every pint of liquor a pound of Sugar and boil it to a Syrup.

CXLI. *To make white Marmalade of Quinces.*

Quoddle them ſo tender that a ſtraw may run thorow them, then take grated Quinces and ſtrain the juyce from them, then ſlice your ſcalded Quinces thin and weigh them, and take a little above their weight in fine Sugar, wet your Sugar with the raw juyce, boil it and ſcum it, then put in your ſliced Quinces and boil them up quick till they jelly, then put them into Glaſſes.

CXLII. *The white juyce of Liquoras.*

Take one pound of Liquoras clean ſcraped, cut it thin and ſhort and dry it in an Oven, then beat it fine in a Mortar, then put it into a ſtone Jugg, and put thereto of the water of Colts-foot, Scabious, Hyſop and Horehound, as much as will ſtand four fingers deep above the Liquoras, then ſet this Jugg, cloſe ſtopped, into a Kettle of water, and keep the water boiling,

let

let it be ſtuffed round with hay that it jog not, let it ſtand ſo four hours, and ſo do every other day for the ſpace of ten daies; then ſtrain it into a diſh, ſet the diſh over boiling water, and let it vapour away till it be thick, then add to it one pound of fine Sugar-Candy, the beſt and whiteſt you can get, beaten very well, then put it into ſeveral diſhes and dry it in the Sun or in a warm Oven, beating it often with bone knives till it be ſtiff, then take as much Gum Dragon ſteeped in Roſe-water as will make it pliable to your hand, then make it into little Rolls, and add two grains of Musk or Ambergreaſe and a few drops of Oyl of Anniſeed, and ſo make them into little Cakes, and print them with a Seal and then dry them.

CXLIII. *To dry Plumbs naturally.*

Take of any ſort and prick them and put them into the bottom of a Sieve duſted with Flower to keep them from ſticking, let them ſtand in a warm Oven all night, the next morning turn them upon a clean Sieve, and ſo do every day till you ſee that they are very dry.

CXLIV. *To dry preſerved Pears.*

Waſh them from their Syrup, then take ſome fine Sugar and boil it to a Candy height with a little water, then put in your Pears and ſhake them very well up and down, then lay them upon the bottom of a Sieve, and dry them in a warm Oven and ſo keep them.

CXLV. *To make little Cakes with Almonds.*

Put into a little Roſe water two grains of Ambergreaſe, then take a pound of blanched Almonds and beat them with this Roſewater, then take a Pound of your fineſt Sugar, beaten and ſearced, and when your Almonds are well beaten, mix ſome of the Sugar with them, then make your Cakes, and lay them on Wafer ſheets; and when they are half baked, take the reſt of the Sugar, being boiled to a Candy height with a little Roſewater, and ſo with a Feather waſh them over with this, and let them ſtand a while longer.

CXLVI

CXLVI. *To make very pretty Cakes that will keep a good while.*

Take a Quart of fine Flower and the yolks of 4 Eggs, a quarter of a pound of Sugar, and a little Roſewater, with ſome beaten Spice, and as much Cream as will work it into a Paſte, work it very well and beat it, then rowl it as thin as poſſible, and cut them round with a Spur, ſuch as the Paſtry Cooks do uſe; then fill them with Currans firſt plumped a little in Roſewater and Sugar, ſo put another ſheet of Paſte over them and cloſe them, prick them, and bake them but let not your Oven be too hot; you may colour ſome of them with Saffron if you pleaſe, and ſome of them you may Ice over with Roſewater and Sugar, and the White of an Egg beaten together.

CXLVII.

CXLVII. *To make a Paſte to waſh your hands withal.*

Take a Pound of bitter Almonds, blanch them and beat them very fine in a Mortar with four Ounces of Figs, when it is come to a Paſte, put it into a Gallipot and keep it for your uſe, a little at a time will ſerve.

CXLVIII. *To keep Flowers all the Year.*

Take any ſort of pretty Flowers you can get, and have in readineſs ſome Roſewater made very ſlippery by laying Gum Arabick therein:

Dip your Flowers very well, and ſwing it out again and ſtick them in a ſieve to dry in the Sun, ſome other of them you may duſt over with fine Flower, and ſome with ſearced Sugar, after you have wetted them, and ſo dry them.

Either

either of them will be very fine, but thoſe with Sugar will not keep ſo well as the other; they are good to ſet forth Banquets, and to garniſh Diſhes, and will look very freſh, and have their right ſmell.

CXLIX. *Conſerve of Barberries.*

Take Barberies infuſe them in a pot as other Fruits ſpoken of before then ſtrain them, and to every pound of liquor take two pouuds of Sugar, boil them together over the fire till it will come from the bottom of the Poſnet, and then put it into Gally-pots and keep it with fine Sugar ſtrewed over it.

CL. *To preſerve Barberries without Fire.*

Take your faireſt bunches and lay a Lay of fine Sugar, into the bottom of the pot, and then a Lay of Barberies, and then Sugar again, till all be in, and be ſure to cover them deep with Sugar laſt of all, and cover your pot with a bladder wet and tyed on, that no Air get in, and they will keep and be good, and much better to garniſh diſhes with

with than pickled Barberries, and are very pleaſant to eat.

CLI. *To Candy Almonds to look as though they had their Shells on.*

Take Jordan Almonds and blanch them, then take fine Sugar, wet it with water, and boil it to a Candy height, colour it with Cochineal, and put in a Grain of Ambergreece; when you ſee it at a Candy height, put in your Almonds well dried from the Water, and ſhake them over the fire till you ſee they are enough, then lay them in a Stove or ſome other warm place.

CLII. *To Candy Carrot Roots.*

Take of the beſt, and boil them tender, then pare them, and cut them in ſuch pieces as you like; then take fine Sugar boiled to a Candy height with a little Water, then put in your Roots, and boil them till you ſee they will Candy; but you muſt firſt boil them with their weight in Sugar and ſome Water, or elſe they will not be ſweet enough, when they are enough, lay them

into a Box, and keep them dry; thus yon may do green Peaſcods when they are very young, if you put them into boiling water, and let them boil cloſe covered till they are green, and then boiled in a Syrup, and then the Candy, they will look very finely, and are good to ſet forth Banquets, but hath no pleaſant taſte.

CLIII. *To make Syrup of Violets.*

Take Violets clipped clean from the Whites, to every Ounce of Violets take two Ounces of Water, ſo ſteep them upon Embers till the Water be as blew as a Violet, and the Violets turned white, then put in more Violets into the ſame Water, and again the third time, then take to every Quart of Water four Pounds of fine ſugar, and boil it to a Syrup, and keep it for your uſe; thus you may alſo make Syrup of Roſes.

CLIV. *To make Syrup for any Cough.*

Take four Ounces of Licoras ſcraped and bruiſed, Maidenhair one Ounce, Aniſeeds half an Ounce, ſteep them in Spring water half a day, then boil it half away; the firſt quantity of water which you ſteep them in muſt be four Pints, and when it is half boiled away, then add to it one Pound of fine Sugar, and boil it to a Syrup, and take two ſpoonfuls at a time every night when you go to reſt.

CLV. *A pretty Sweet-meat with Roſes and Almonds.*

Take half a Pound of Blanched Almonds beaten very fine with a little Roſewater, two Ounces of the Leaves of Damask Roſes beaten fine, then take half a pound of Sugar, and a little more, wet it with water, and boil it to a Candy height, then put in your Almonds and Roſes, and a grain of Musk or Ambergreece, and let them boil a little while together, and then put it into Glaſſes, and it will be a fine ſort of Marmalade.

CLVI. *The best sort of Harts horn Jelly to serve in a Banquet.*

Take six Ounces of Hartshorn; put it into two Quarts of Water and let it infuse upon Embers all night, then boil it up quick and when you find by the Spoon you stir it with, that it will stick to your mouth, if you do touch it, and that you find the Water to be much wasted, strain it out, and put in a little more than half a Pound of fine Sugar, a little Rosewater, a Blade of Mace, and a Stick of Cinamon, the Juice of as many Limons as will give it a good taste, with two Grains of Ambergreece, set it over a slow fire, and do not let it boil, but when you find it to be very thick in your mouth, then put it softly into Glasses, and set it into a Stove, and that will make it to jelly the better.

CLVII.

CLVII. *To make Orange or Limon Chips.*

Take the parings of either of theſe cut thin, and boil them in ſeveral waters till they be tender, then let them lie in cold water a while, then take their weight in Sugar or more, and with as much water as will wet it, boil it and ſcum it, then drain your Chips from the cold water and put them into a Gally-pot, and pour this Syrup boiling hot upon them, ſo let them ſtand till the next day, then heat the Syrup again and pour over them, ſo do till you ſee they are very clear, every day do ſo till the Syrup be very thick, and then lay them out in a Stove to dry.

CLVIII. *To make Cakes of Almonds in thin ſlices.*

Take four Ounces of *Jordan* Almonds, blanch them in cold water, and ſliee them thin the long way, then mix

them with little thin Pieces of Candied Orange and Citron Pill, then take ſome fine Sugar boiled to a Candy height with ſome water, put in your Almonds, and let them boil till you perceive they will Candy, then with a ſpoon take them out, and lay them in little Lumps upon a Pie-plate or ſleeked Paper, and before they be quite cold ſtrew Caroway Comfits on them, and ſo keep them very dry.

CLIX. *To make Chips of any Fruit.*

Take any preſerved Fruit, drain it from the ſyrup, and cut it thin, then boil Sugar to a Candy height, and then put your Chips therein, and ſhake them up and down till you ſee they will Candy, and then lay them out; or take raw Chips of Fruit boiled firſt in Syrup, and then a Candy boiled, and put over them hot, and ſo every day, till they begin to ſparkle as they lie, then take them out, and dry them.

CLX.

CLX. *To preſerve ſweet Limons.*

Take the faireſt, and chip them thin, and put them into cold water as you chip them, then boil them in ſeveral waters till a ſtraw may run through them, then to every pound of Limon, take a pound and half of fine Sugar, and a Pint of water, boil it together, and ſcum it, then let your Limons ſcald in it a little, and ſet them by till the next day, and every other day heat the ſyrup only & put to them; ſo do 9 times, & then at laſt boil them in the Syrup till they be clear, then take them out, & put them into Pots, and boil the Syrup a little more, and put to them; if you will have them in Jelly, make your Syrup with Pippin water.

CLXI. *To make a Cuſtard for a Conſumption.*

Take four Quarts of Red Cows Milk, four Ounces of Conſerve of Red Roſes, prepared Pearl, prepared Coral, and white Amber, of each one Dram, two Ounces of white Sugar Candy, one grain of Amber-

greece, put theſe into an earthen pot with ſome leaf gold, and the yolks and whites of twelve Eggs, a little Mace and Cinamon, and as much fine Sugar as will ſweeten it well, Paſte the Pot over and bake it with brown Bread, and eat of it every day ſo long as it will laſt.

CLXII. *To make Chaculato.*

Take half a pint of Claret Wine, boil it a little, then ſcrape ſome Chaculato very fine and put into it, and the Yolks of two Eggs, ſtir them well together over a ſlow Fire till it be thick, and ſweeten it with Sugar according to your taſte.

CLXIII. *To dry any ſort of Plumbs.*

Take to every pound of Plumbs three quarters of a pound of Sugar, boil it to a Candy height with a little water, then put in your Plumbs ready ſtoned, and let them boil very gently over a ſlow fire, if they be white ones they may boil a little faſter, then ſet them by till the next day, then boil them well

well, and take them often from the fire for fear of breaking, let them lie in their Syrup for four or five daies, then lay them out upon Sieves to dry, in a warm Oven or Stove, turning them upon clean Sieves twice every day, and fill up all the broken places, and put the skins over them, when they are dry, waſh off the clammineſs of them with warm water, and dry them in the Oven, and they will look as though the dew were upon them.

CLXIV. *To make Jelly of Quinces.*

Take your Quinces, pare them and core them, and cut them in quarters, then put them into a new earthen pot with a narrow mouth, put in ſome of the cores in the bottom, and then the Quinces, paſte it up and bake it with brown Bread, then run it through a bag of boulting ſtuff as faſt as you can, and cruſh it pretty hard, ſo long as it will run clear, to every pound of it take a pound of fine Sugar, and put into it, and let it ſtand till it be diſſolved, then ſet it over a ſlow fire, and ſcum

it well, and keep it ſtirring till it Jelly, then put it into Glaſſes and keep it in a ſtove.

CLXV. *To make a Poſſet.*

Take a Quart of white Wine and a quart of Water, boil whole Spice in them, then take twelve Eggs and put away half the Whites, beat them very well, and take the Wine from the fire, then put in your Eggs, and ſtir them very well, then ſet it on a ſlow fire, and ſtir it till it be thick, ſweeten it with Sugar, and ſtrew beaten Spice thereon, then ſerve it in.

You may put in Ambergreece if you like it, or one perfumed Lozenge.

CLXVI. *To make a Sack Poſſet.*

Take two quarts of Cream and boil it with whole Spice, then take twelve Eggs well beaten and ſtrained, take the Cream from the fire, and ſtir in the Eggs and as much Sugar as will ſweeten it, then put in ſo much Sack as will make it taſte well, and ſet it on the fire again, and let it ſtand a while, then take a Ladle and raiſe it up gently from

from the bottom of the Skillet you make it in, and break it as little as you can, and ſo do till you ſee it be thick enough; then put it into a Baſon with the Ladle gently, if you do it too much it will whey, and that is not good.

CLXVII. *Another way for a Poſſet.*

Boil a Quart of Cream as for the other, then take the Yolks of fourteen Eggs and four Whites, beat them and ſtrain them, take the Cream from the fire, and ſtir in your Eggs, then have your Sack warmed in a Baſon, and when the Cream and Eggs are well mixed, put it to the Sack, and ſweeten it to your taſte with fine Sugar, and let it ſtand over a Skillet of ſeething water for a while.

CLXVIII. *To preſerve Pippins in thin ſlices in Jelly.*

Take of the faireſt Pippins, pare them, and ſlice them into cold water, to every pound of Pippins take a pound of Sugar, and a Pint of Water, boil it and ſcum it, then ſhake your Pippins clean from the Wa-

ter,

ter, and put them into the Syrup, boil them very clear and apace, then put in ſome thin Chips, or Orange or Citron preſerved, and to one Pound of Pippin, put the Juice of two Oranges and one Limon, then boil them a little longer till you ſee they will jelly, and then put them into Glaſſes, but take heed you lay them in carefully, and lay the Chips here and there between, then warm the Jelly and put ſoftly over them.

CLXIX. *To preſerve Currans in Jelly.*

Take the faireſt and pick them from the Stalks, and ſtone them, then take their weight in ſugar, wet it with water, boil it and ſcum it, then put in your Currans, and boil them up quick, ſhake them often and ſcum them, and when they will jelly, they are enough; then put them into Glaſſes; thus you may do white and red both, and they will be in a ſtiff Jelly, and cut very well, do not cover them before they be cold.

CLXX.

CLXX. *To Preſerve ripe Apricocks:*

Take them and ſtone them, then weigh them, and to every Pound of Apricocks take a Pound of fine Sugar beaten ſmall, then pare your Fruit, and as you pare them, caſt ſome Sugar over them, and ſo do till all be done, then ſet them on the fire, and let the Sugar melt but gently, then boil them a little in the Syrup, and ſet them by till the next day, then boil them quick, and till they be very clear, then put them in Pots, and boil the Syrup a little more, and put it to them, if you would have them in Jelly, you muſt put ſome of the Infuſion of Goosberries, or of Pippins into your Syrup, and adde more Sugar to it.

CLXXI.

CLXXI. *To preſerve Cornelions.*

Take the faireſt and weigh them, then take their weight in Sugar, and lay a Lay of Sugar into the Pan, and then a Lay of Cornelions till all be in, and let your laſt Lay be Sugar, then put a little water into the midſt of the Pan, and ſet it on the fire, and when the Sugar is melted boil them up quick, and take them often and ſhake them, and ſcum them, when you do perceive them to be very clear, they are enough.

CLXXII. *To make Marmalade of Cornelions.*

Take them and ſtone them, and weigh them, and to every pound of Fruit take a pound of Sugar, wet it with water, and boil it to a Candy height, then put in your Fruit and boil it very clear and quick, and ſhake it often, and ſcum it clean; when you ſee it very clear and very thick, it is enough; you muſt keep it in a Stove or ſome warm place.

CLXXIII.

CLXXIII. *To preſerve Damſons.*

Take the faireſt, not too ripe, and take their weight in Sugar, wet your Sugar with a little water, boil it and ſcum it, then put in your Damſons and boil them a little, then ſet them by till the next day, then boil them till they be very clear, and take them from the fire ſometimes, and let them ſtand a while to keep them from breaking, when they are clear, take them out, and put them into Glaſſes, and boil the Syrup to a Jelly and pour on them; be very careful how you take them to put them into your Pots or Glaſſes for fear of breaking them.

CLXXIV. *To make Orange Marmalade.*

Take half a Pound of Orange Chips tenderly boiled in ſeveral waters, and beaten fine in a Mortar, then take a Pound of fine ſugar, wet it with water, boil it and ſcum it, then put in your Orange, and half a Pound of Pippin alſo beaten fine, and let them boil together till they are very clear; then

then put in the Juice of one Orange and one Limon, and ſtir it well, and let it boil a while longer, and then take it off and put it into Glaſſes.

CLXXV. *To make Jelly of Pippins.*

Take Pippins, pare them thin into a long Gallipot, and ſet that into boiling water cloſe covered, and ſo let it ſtand three or four hours, they muſt be ſlieed thin as well as pared; when you think they are infuſed enough, poure the Liquor from them, and to every Pint, take a Pound of Sugar double refined and put it into your Liquor, boil them together till you find it will Jelly, then put little ſmall pieces of Orange Pill into it finely ſhred, the Juice of one Orange and one Limon, and let it boil a little longer, and ſo put it into Glaſſes, and ſet them into a Stove, with the Pulp that is left you may make Paſte if you pleaſe.

CLXXVI. *To Candy Angelica.*

Take the tender green ſtalks and boil them in water till they be tender, then peel them, and put them into another warm water, and cover them till they are very green over a ſlow fire, then lay them on a clean Cloth to dry, then take their weight in fine Sugar, and boil it to a Candy height with ſome Roſewater, then put in your ſtalks and boil them up quick, and ſhake them often, and when you judge they be enough, lay them on a Pie-plate, and open them with a little ſtick, and ſo they will be hollow, and ſome of them you may braid, and twiſt ſome of them, ſo keep them dry.

CLXXVII. *To make Seed-ſtuff of Raſberries.*

Take Rasberries and bruiſe them, and take their weight in fine Sugar, and boil it to a Candy height with a little water, then put in your bruiſed Rasberries, and boil them till you ſee they will Jelly very well.

CLXXVIII.

CLXXVIII. *To make Syrup of Gilly-flowers.*

Take Clove-gilly flowers, and cut them from the Whites, then take their weight in ſugar beaten fine, then put a little ſugar into your Gally-pot, and then a Lay of Flowers, and then ſugar again till all be ſpent, and let ſugar be the laſt, then put in a Clove or two, according to your quantity, and a little Malago Sack, and ſo tie your Pot up cloſe and ſet it into a Pot or Kettle of boiling water, and let them ſtand till they are infuſed; then poure out the Liquor and ſtrain the reſt, but not too hard, then take this Liquor and vapour it away over ſeething water till it be of a good thickneſs, then take your ſtrained Gilliflowers and put them into a Pot with ſome white Wine Vinegar, and cover them over with fine ſugar, and ſo keep them; they are a better Sallad than thoſe you pickle up alone; as you make this, you may make ſyrup of any Herbs or Flowers.

CLXXIX.

CLXXIX. *To make moſt excellent Cake.*

Take to a ſtrik'd Peck of Flower, ſix pounds of Currans, half an Ounce of Mace, half an Ounce of Cinamon, a quarter of an Ounce of Cloves, as much of Nutmeg, half a pound of fine ſugar, and as much Roſe-water as you pleaſe; beat your Spice, and put that and your Fruits with a little Salt into your Flower, then take Cream or new Milk as much as you think fit, diſſolve therein two Pounds of Freſh Butter, then put it in a Baſon with the ſugar and a Pint of Sack, knead it with a Wine-Pint of Ale-Yeaſt, knead it till it riſe under your hand, let all things be ready and your Oven hot before you go to knead the Cake.

CLXXX. *To make Pomatum the beſt way.*

Take the Caul of a Lamb new killed, pick it clean from the Skin, and lay it in Spring-water nine days, ſhifting it every day twice, then melt it, then take yellow ſnails ſtamp them, and put them into a Glaſs with Roſewater four days, ſtop the Glaſs and ſhake it three or four times a day, then take white Lilly roots, ſtamp them, and ſtrain them, put the Juice of them into the Glaſs with the Snails, then ſet a Skillet on the fire with fair water, and let it boil, then put your tried Lambs Caul into an earthen Baſon, and let it melt, then take your Glaſs with Snails and roots, and ſtrain it through a thick cloth, then put it into that tried ſtuff, then take half an Ounce of white Sugar Candy unbeaten, put it in, and ſtir it over the fire till that be diſſolved, then take it from the fire, and put in three Ounces of ſweet Almonds, then keep it boiling and ſtirring a little longer, then take it off, and let it ſtand till it be reaſonably cool, then beat it with a wooden Slice till it be very white, then put in a little Roſewater, and beat it a little longer, and then keep it in Gallipots; you muſt put in a cruſt

of

of Bread when you melt it in the Skillet, and when the Sugar Candy goes in, take it out.

CLXXXI. *To make the Bean-Bread.*

Take a pound of the beſt Jordan Almonds blanch them in cold water, and ſlice them very thin the long way of the Almond with a wet Knife, then take a pound of double refined Sugar well beaten, and mix with your Almonds, then take the White of one Egg beaten with two Spoonfuls of Roſewater, and as the Froth ariſeth, caſt it all over your Almonds with a Spoon, then mix them well together, and lay them upon Wafer ſheets, upon flowered Plates, and ſhape them as you pleaſe with your Knife and your fingers, then ſtrew Caroway Comfits, and Orange and Citron Pill cut thin, or ſome Coriander Comfits, ſo ſet them into an Oven not too hot, and when they have ſtood about half an hour, raiſe them from their Plates, and mend what you find amiſs before they be too dry, then ſet them into the Oven again, and when they are quite dry, break away the Wafers with your fingers, and then clip them neatly with a pair of Scizzers, and lay on ſome Leaf-Gold if you pleaſe.

CLXXXII.

CLXXXII. *To make an excellent Cake with Caroway Comfits.*

Take five Pounds of Manchet Paſte mingled very ſtiff and light without Salt, cover it, and let it be riſing half an hour, when your Oven is almoſt hot, take two pounds and half of Butter, very good, and melt it, and take five Eggs, Yolks and Whites beaten, and half a Pound of Sugar, mingle them all together with your Paſte, and let it be as lithe as poſſible you can worke it, and when your Oven is hot and ſwept, ſtrew into your Cake one Pound of Caroway Comfits, then butter a baking-Pan, and bake it in that; let it ſtand one hour and quarter; when you draw it, lay a courſe Linnen Cloth and a Woollen one over it, ſo let it lie till it be cold, then put it into an Oven the next day, for a little time, and it will eat as though it were made of Almonds, you muſt put in your Sugar after your Butter.

CLXXXIII.

CLXXXIII. *To make Diet Bread or Jumbolds.*

Take a Quart of fine Flower, half a Pound of fine Sugar, Caroway ſeeds, Coriander ſeeds and Aniſeeds bruiſed, of each one Ounce, mingle all theſe together, then take the Yolks of eight Eggs, and the Whites of three, beat them well with four ſpoonfuls of Roſewater, and ſo knead theſe all together and no other Liquor, when it is well wrought, lay it for one hour in a linnen cloth before the Fire, then rowl it out thin, tie them in Knots and prick them with a Needle, lay them upon Butter'd Plates, and bake them in an Oven not too hot.

CLXXXIV. *To make Cider or Perry as clear as Rock water.*

Take to two Quarts of Cider, half a Pint of Milk, put them both in an Hipocras bag, and when it runs clear, bottle it up, and when it is a Month old, it will ſparkle in the Glaſs as you drink it.

CLXXXV.

CLXXXV. *To make Almond Bread.*

Take a pound of Almonds blanched, and beaten with Roſewater, then take a pound of Sugar beaten fine, and a little grated Bread finely ſearced, put them into a Platter with your Almonds, and ſtir them well together, ſet them over a Chafing diſh of Coals, and boil them till they are as ſtiff as Paſte, ſtirring them continually, then mould them well and put them in what ſhape you pleaſe; print them, and ſet them into ſome warm place to dry.

CLXXXVI. *To make good Almond-Milk.*

Take Jordan Almonds blanched and beaten with Roſewater, then ſtrain them often with fair water, wherein hath been boiled Violet Leaves and ſliced Dates; when your Almonds are ſtrained, take the Dates and put to it ſome Mace, Sugar, and a little Salt, warm it a little, and ſo drink it.

CLXXXVII.

CLXXXVII. *To make white Leach.*

Take ſweet Almonds blanched and beaten with Roſewater, then ſtrained with fair water, wherein hath been boiled Aniſeeds and Ginger, put to it as much Cream, wherein pure Iſinglaſs hath been boiled, as will make it ſtiff, and as much Sugar as you pleaſe; let it be ſcalding hot, then run it through a ſtrainer, and when it is cold, ſlice it out, it is very good for a weak body.

CLXXXVIII. *To make Red Leach or Yellow.*

Red by putting Tornſel into it, or Cochineal; Yellow, by putting Saffron in it.

CLXXXIX. *Cinamon or Ginger-Leach.*

Take your Spices beaten and ſearced, and mix them with your ſearced Sugar, mould them up with Gum Arabick infuſed in Roſewater, and ſo print them and dry them.

CXC. *To make Leach of Dates.*

Take your Dates ſtoned and peeled very clean within, beat them fine with Sugar, Ginger and Cinamon, and a little Roſewater till it will work like Paſte, then print them and keep them dry.

CXCI. *To make fine Cakes.*

Take a Quart of Flower, a Pound of ſugar, a Pound of Butter, with three or four Yolks of Eggs, a little Roſewater, and a ſpoonful of Yeaſt, then roul them out thin, while the Paſte is hot, prick them, and ſet them iuto the Oven not too hot.

CXCII. *To make Corniſh Cakes.*

Take Claret Wine, the Yolks of Eggs, and Mace beaten fine, and ſome Sugar and Salt, mingle all theſe with Flower and a little Yeaſt, knead it as ſtiff as you can, then put in Butter, and knead it ſtiff again, and then ſhape them and bake them.

CXCIII.

CXCIII. *A Cordial Syrup.*

Take one Pound of Juice of Burrage, & half ſo much of the Juice of Balm, boil them together, and when the groſſeneſs of the Juice ariſeth, then put in the Whites of two Eggs beaten with Roſewater, and when you ſee them begin to grow hard, put in a little Vinegar, let them boil together, and ſcum it clean, and run it through a Jelly-Bag, then ſet it over the fire again, and add to it one Pound of fine Sugar, and a little Saffron, and ſo boil it till you think it be enough.

CXCIV. *For a Conſumption.*

Take of Harts-tongue and Maidenhair, of each one handful, Hyſop and Balm, of each half a handful, Licoras ſliced, one Ounce, Piony Root, one Ounce, boil theſe together in two Pints and half of Spring water until it be half conſumed, then ſtrain the Liquor from the Herbs, then take four Ounces of Currans waſhed clean, dried and beaten in a Mortar, boil them in the Liquor a little while, then ſtrain it, and put to the Liquor half a Pound of Sugar, and

ſo boil it to a Syrup, and take often of it.

CXCV. *For a Conſumption.*

Take a Pint of good Wine-Vinegar, and half a Pint of Colts-foot-water, half a Pound of Figs well bruiſed, then ſtrain it, and boil it with a Pound of Sugar to a thick Syrup.

CXCVI. *A very good Perfume.*

Six ſpoonfuls of Roſewater, Muſk, Ambergreece and Civet, of each two Grains, a little Sugar beaten fine, mould them up together with Gum-Dragon ſteeped in Roſewater, make them in little Cakes and dry them.

CXCVII. *A Cordial to cauſe Sleep.*

Two ſpoonfuls of Poppy water, two ſpoonfuls of Red Roſewater, one ſpoonful of Clove-Gillyflower Syrop, and a little Diaſcordium, mingle them together, and take them at the time of reſt.

CXCVIII.

CXCVIII. *To perfume Gloves,*

Take four Grains of Musk and grind it with Roſewater, and alſo eight Grains of Civet, then take two ſpoonfuls of Gum dragon ſteeped all night in Roſewater, beat theſe to a thin Jelly, putting in half a ſpoonful of Oil of Cloves, Cinamon and Jeſſamine mixed together, then take a Spunge and dip it therein, and rub the Gloves all over thin, lay them in a dry clean place eight and forty hours; then rub them with yourh ands till they become limber.

CXCIX. *A very good Perfume to burn.*

Take 2 ounces of the Powder of Juniper Wood, 1 Ounce of Benjamin, one Ounce of Storax, 6 drops of oil of Limons, as much oil of Cloves 10 grains of Musk, 6 of Civet, mold them up with a little Gum Dragon ſteeped in Roſewater, make them in little Cakes and dry them between Roſe Leaves, your Juniper wood muſt be well dried, beaten and ſearced.

CC. *To preſerve Cherries in Jelly.*

Take fair ripe Cherries, and ſtone them, then take a little more than their weight in fine Sugar, then take the juyce of ſome other Cherries, and put a ſpoonful of it in the bottom of the Poſnet, then put ſome of your Sugar beaten fine into the Poſnet with it, and then a little more juyce, then put in your Cherries, then put in Sugar, and then juyce, and then Cherries again, thus do till you have put in all, then let them boil apace till the Sugar be melted, ſhaking them ſometimes, then take them from the fire, and let them ſtand cloſe covered one hour, then boil them up quick till the Syrup will jelly.

CCI. *To dry Apricocks or Pippins to look as clear as Amber.*

Take Apricocks and take out the ſtones, and take Pippins and cut them in halves and core them, let your Apricocks be pared alſo; lay theſe Fruits in an earthen diſh, and ſtrew them over with fine Sugar, ſet them into a warm Oven, and as the Liquor comes from

from them put it away, when all the Liquor is come away turn them and ſtrew them thick with Sugar on every ſide, ſet them into the Oven again, and when the Sugar is melted lay them on a dry diſh, and ſet them in again, and every day turn them till they be quite dry. Thus you may dry any ſort of Plumbs or Pears as well as the other, and they will look very clear.

CCII. *To dry Pears or Pippins without Sugar.*

Take of the faireſt and lay them in ſweet-wort two or three daies, then lay them in a broad preſerving Pan of earth, and bake them, but let the Oven be but gently hot, then lay them upon lattice Sieves and ſet them into a warm Oven, and turn them twice a day till they are dry.

CCIII. *The Spaniſh Candy.*

Take any ſort of Flowers well picked and beaten in a Mortar, and put them into a Syrup, ſo much as the Flowers will ſtain, boil them, and ſtir them till you ſee it will turn Sugar again, then pour it upon a wet trencher, and when it is cold cut it into Lozenges, and that which remaineth in the bottom of the Poſnet ſcrape it clean out, and beat it and ſearſe it, then work it with ſome Gum Dragon ſteeped in Roſewater and a little Ambergreece, ſo make it into what ſhape you pleaſe, and dry it.

CCIV. *To make Naples Biſket.*

Take four Ounces of Pine Apple ſeeds, two Ounces of ſweet Almonds blanched, the Whites of two Eggs, one ſpoonful of Ale-Yeaſt, one ſpoonful of Rice Flower, one ſpoonful of ſweet Cream, beat all theſe together in a Mortar, then adde to it Musk or Ambergreece, drop it upon a Pie-Plate, and make it in what ſhape you pleaſe, and ſo bake it.

CCV.

CCV. *To make Italian Bisket.*

Take Sugar ſearced fine, and beat in a Mortar with Gum Dragon ſteeped in Roſe-water, and alſo the White of an Egg till it come to a perfect Paſte, then mould it up with ſearced Sugar, Powder of Aniſeeds, and a little Musk, and make them in what ſhape you pleaſe, and bake them on Pie-Plates, but not too much.

CCVI. *To make Hipocras.*

Take to every Gallon of Sack or white Wine, one Pound of Sugar, one Ounce of Cinamon, one Ounce of Ginger, one quarter of an Ounce of Nutmegs, a quarter of an Ounce of Coriander ſeed, with a few Cloves, and a little Long Pepper or a few Grains, let all theſe ſteep together four and twenty hours, ſtir it twice or thrice in that time; then put to every Gallon one Pint of Milk, and run it through a Jelly-Bag, and then bottle it, and let them be ſtopped very cloſe, ſet them in a cool place, it will keep a Moneth.

CCVII. *To make Tuff-Taffity Cream.*

Take a quart of thick Cream, the whites of eight Eggs beaten to a Froth with Roſe-water, then take of the Froth and put it into the Cream, and boil it, and always ſtir it, then put in the Yolks of eight Eggs well beaten, and ſtir them in off the Fire, and then on the fire a little while, then ſeaſon it with Sugar, and poure it out, and when it is cold, lay on it Jelly of Currans or Raſberries, or what you pleaſe.

CCVIII. *Caroway Cake.*

Take one Quart of Flower, and one pound of Butter, rub your Butter into your Flower very well, then take two Yolks of Eggs, and one White, two ſpoonfuls of Cream, half a Pint of Ale-Yeaſt, mix them all together, do not knead it, but pull it in pieces, then ſet it to the fire to riſe, and ſo let it lie almoſt one hour, turning it often, then pull it in pieces again, and ſtrew in half a pound of Caroway Comfits, mingle them with the Paſte, then take it lightly with your hand, and faſhion it like an Oval, and make it higher in the middle than the ſides, let your

your Oven be as hot as for a Tart, be ſure your Oven or Cake be ready both at once, put it upon a double paper buttered, and let it ſtand almoſt an hour, when it goes into the Oven, ſtrew it thick with Caroway-Comfits, and lay a paper over leaſt it ſcorch.

CCIX. *To Candy Barberies.*

Stone the faireſt Bunches you can get, and as you ſtone them ſtrew in a little Sugar, then take ſo much water as you think will cover them, and let them boil in it with a little Sugar a little while, then put them into a deep thing that the Syrup may cover them, then boil a little water and ſugar to a Candy height, then having your Barberies drained well from the Syrup put them into the hot Candy, ſtir them gently till the Sugar be diſſolved, but do not let them boil in it, then open every branch and lay them upon the brims of diſhes, ſhift them often on clean diſhes and open them every time, then ſet them into an Oven or Stove to dry.

CCX. *To make a very fine Sillibub.*

Take one Quart of Cream, one Pint and an half of Wine or Sack, the Juice of two Limons with ſome of the Pill, and a Branch of Roſemary, ſweeten it very well, then put a little of this Liquor, and a little of the Cream into a Baſon, beat them till it froth, put that Froth into the Sillibub pot, and ſo do till the Cream and Wine be done, then cover it cloſe, and ſet it in a cool Cellar for twelve hours, then eat it.

CCXI. *Fine ſweet Powder for the hair.*

Take one pound of the beſt ſtarch you can get, put it into a Baſon with half a Pint of Roſemary water, as much Roſewater, ſtir them well together with a Spoon, then dry them well in the Sun, then take the ſearced Powder of Damask Roſes, and four grains of Ambergreece, mix it well with your Starch, and ſift it fine.

CCXII. *To make Cakes of Piſtachoes.*

Take half a pound of Almonds blanched, half a pound of Piſtachoes blanched, four Ounces of Pine-Apple ſeeds, beat theſe together in a Mortar with a little Roſewater till it come to perfect Paſte, then put in the weight of it in Sugar, and beat it again, then mould it with ſearced Sugar, and lay it upon Wafer ſheets, and faſhion them as you pleaſe, then ſtick them with quartered Piſtachoes; that they may make it look like a Hedghog, then with a Feather Ice them over with the White of an Egg, Roſewater and Sugar, then bake them carefully.

CCXIII. *To make Cakes of Apricocks in Lumps.*

Take Apricocks, and pare them and cut them in halves, , then take their weight in Sugar, put half this Sugar and the Apricocks into a Poſnet, let them boil apace till they look clear, then boil the other part of the Sugar to a Candy height; then put them together, and ſtir them a while, then put them into Glaſſes and ſet them into a Stove, and when the one ſide is dry, turn the other.

CCXIV.

CCXIV. *To make Rasberry Sugar.*

Take the Juice of Rasberries and wet your Sugar with it, and dry it in a Stove in little Cakes; this will keep all the year, a little of it being put in a Glass of Wine, will give it as good a taste as you can desire, and as good a colour; in this manner you may make Sugar of any Fruit, Flower, or Herb.

CCXV. *To dry Apricocks.*

Take your fairest Apricocks and stone them, then weigh them, and as you pare them, throw them into cold water, have in readiness their weight in fine sugar, wet it with some of the water they lie in, and boil it to a Candy height, then put in your Apricocks, and boil them till they are clear, when they have lain three or four days in the Syrup, lay them out upon Glasses to dry in a stove, and turn them twice a day.

CCXVI.

CCXVI. *To make rough Marmalade of Cherries.*

Stone your Cherries, and infuſe them in a long Gallipot in a Kettle of boiling water, when they are all to pieces, then take their weight in fine ſugar boiled to a Candy height with a little water, then put in your Apricocks and ſtir them over a ſlow fire, but do not let it boil, when it will Jelly, put it into Glaſſes.

CCXVII. *To make ſmooth Marmalade of Cherries.*

Infuſe them as you do the other, then ſtrain them hard, and boil the Juice with a Candy as you do the other.

CCXVIII. *To make white Trencher-Plates which may be eaten.*

Take two Eggs beaten very well, Yolks and Whites, two ſpoonfuls of Sack, one ſpoonful of Roſewater, and ſo much flower as will make it into a ſtiff Paſte, then roule it thin, and then lay it upon the ontſides of Plates well buttered, cut them fit to the

the Plates, and bake them upon them, then take them forth, and when they are cold, take a pound of double refin'd Sugar beaten and ſearced, with a little Ambergreece, the White of an Egg and Roſewater, beat theſe well together, and Ice your Plates all over with it, and ſet them into the Oven again till they be dry.

CCXIX. *To make the Froth Poſſet.*

Take three Pints of Cream or new Milk, ſet it on the fire, then take ſixteen Eggs and put the Whites into a Baſon very deep, and beat the Yolks by themſelves, make a Cuſtard with them, and the Cream which is on the fire, then beat the Yolks to a Froth with a little Sack, and a little Sugar, when it is a thick Froth, caſt it into another Diſh with a Spoon, then take half a Pint of Sack, and ſweeten it with Sugar, ſet it on a Chafing-diſh of Coals in a large Baſon, when it is hot, put in as much Froth as the Sack will receive, ſtir it in very well, then take your Cuſtard and poure upon it, ſtir it all one way when you put it in, then if the Froth do not cover the top of the Poſſet, put in more, and ſtir it very well, and cover it cloſe with a warm Diſh, let it ſtand a while upon

upon Coals, but not too hot; you may know when it is enough by putting your Spoon into the Baſon, for then it will be clear in the bottom, Curd in the middle, and Froth on the top.

CCXX. *To make* Banbury *Cake.*

Make a Poſſet of Sack and Cream, then take a Peck of fine Flower, half an Ounce of Mace, as much of Nutmeg, as much of Cinamon, beat them and ſearce them, two pounds of Butter, ten Eggs, leaving out half their Whites, one Pint and half of Ale-Yeaſt, beat your Eggs very well, and ſtrain them, then put your Yeaſt, and ſome of the Poſſet to the Flower, ſtir them together, and put in your Butter cold in little pieces, but your Poſſet muſt be ſcalding hot; make it into a Paſte, and let it lie one hour in a warm Cloth to riſe, then put in ten pounds of Currans waſhed and dried very well, a little Musk and Ambergreece diſſolved in Roſe-water, put in a little Sugar among your Currans, break your Paſte into little pieces, when you go to put in your Currans, then lay a Lay of broken Paſte, and then a Lay of Currans till all be in, then mingle your Paſte and Currans well together, and keep

out

out a little of your Paſte in a warm Cloth to cover the top and bottom of your Cake, you muſt rowl the Cover very thin, and alſo the Bottom, and cloſe them together over the Cake with a little Roſewater; prick the top and bottom with a ſmall Pin or Needle, and when it is ready to go into the Oven, cut it in the ſides round about, let it ſtand two hours, then Ice it over with Roſewater or Orange Flower and Sugar, and the White of an Egg, and harden it in the Oven.

CCXXI. *To make* Cambridge *Almond Butter.*

Take a Quart of Cream and ſixteen Eggs well beaten, mix them together and ſtrain them into a Poſnet, ſet them on a ſoft fire, and ſtir them continually; when it is ready to boil, put in half a quarter of a Pint of Sack, and ſtir it till it run to a Curd, then ſtrain the Whey from it as much as may be, then beat four Ounces of blanched Almonds with Roſewater, then put the Curd and beaten Almonds and half a pound of fine Sugar into a Mortar, and beat them well together, then put it into Glaſſes and eat it with bread, it will keep a Fortnight.

CCXXII.

CCXXII. *To make a Sack Posset without Milk or Bread.*

Take a Quart of Ale and half a Pint of Sack, boil them with what spice you please, then take three quarters of a pound of sugar, and twenty Eggs, Yolks and Whites well beaten and strained, then take four Ounces of Almonds blanched and beaten with Rose-water, put them to the Eggs, and put them to the other things in the Posnet upon the fire, and keep them stirring, and when it boileth up, put it into a Bason, and strew on beaten spice and sugar; you must also sweeten it when the Eggs go in.

CCXXIII. *To preserve Figs and dry them.*

To every pound of your large ripe English Figs, take a pound of Sugar, and one Pint of Water, boil your Sugar and Water, and scum it, then put in your Figs and boil them very well till they are tender & clear; boil them very fast, when they have been in the Syrup a week, boil some sugar to a Candy height, and put in the Figs, and when you

you perceive they are enough, lay them out to dry.

CCXXIV. *To pickle Muſhromes.*

Take them of one nights growth, and peel them inſide, and outſide, boil them in Water and Salt one hour, then lay them out to cool, then make a Pickle of white Wine and white Wine Vinegar, and boil in it whole Cloves, Nutmegs, Mace, and Ginger ſliced, and ſome whole Pepper, when it is cold, put them into it, and keep them for Sauces of ſeveral Meats, and if you would dreſs them to eat preſently, put them in a Diſh over a Chafingdiſh of Coals without any Liquor, and the fire will draw out their natural Liquor, which you muſt pour away, then put in whole Spice, Onions and Butter, with a little Wine, and ſo let them ſtew a while, then ſerve it in.

CCXXV. *To preſerve whole Quinces to look red.*

When they are pared and cored, put them into cold water, and for every Pound of Quince take one Pound of Sugar, and a Pint of Water, make a Syrup thereof, then put in your Quinces, and ſet them on a ſlow fire, cloſe covered till you ſee they are of a good Colour and very tender, then take them out, and boil your Syrup till it will Jelly.

CCXXVI. *To make very good Marma. of Quinces to look red.*

Weigh your Quinces and pare them, cut them in quarters and core them, and keep them in cold water, then take their weight in ſugar, and a little water and boil it, and ſcum it, then put in your Quinces, and ſet them on a ſlow fire, cloſe covered, till you ſee it of a good colour, then uncover it, and boil it up very quick till you find that it will jelly very well,

CCXXVII.

CCXXVII. *To make Musk Sugar.*

Bruiſe ſix Grains of Musk and tie them in a piece of Tiffany, lay it in the bottom of a Gallipot, and then fill it with ſugar, and tie it up cloſe, when you have ſpent that ſugar, put in ſome more, it will be well perfumed.

CCXXVIII. *An excellent way to make Syrup of Roſes, or of any other Flower.*

Fill a Silver Baſon three quarters full of Spring water, then fill it up with Roſe-Leaves or any other, and cover it, and ſet it upon a pot of ſeething water one hour, then ſtrain it, and put in more, and do in like manner, and ſo do ſeven times, then take to every Pint one Pound of Sugar, and make a Syrup therewith.

CCXXIX. *To dry Roſe Leaves.*

Pick your Roſes, and dry them upon the Leads of a Houſe in a Sun-ſhine day, and turn them as you do Hay, and when they are through dry, keep them in broad mouth'd Glaſſes cloſe ſtopped.

CCXXX. *To Candy Flowers.*

Boil ſome Roſewater and Sugar together, then put in your Flowers being very dry, and boil them a little, then ſtrew in ſome fine Sugar over them, and turn them, and boil them a little more, then take them from the fire, and ſtrew ſome more ſugar over them, then take them out and lay them to dry, and open them, and ſtrew ſugar over them, they will dry in a few hours in a hot day.

CCXXXI.

CCXXXI. *The making of Sugar-Plate and casting of it into Moulds.*

Take one Pound of double refin'd Sugar beaten and ſearced, and three Ounces of pure white Starch beaten and ſearced, then have ſome Gum-Dragon ſteeped in Roſe-water, and put ſome of it with the Sugar and Starch and a little of Ambergreece into a Mortar, and beat them till they come to a perfect Paſte, you muſt alſo put in a little white of an Egg with the Gum, then mould it with ſearced Sugar, then duſt your Moulds with Sugar, then roul out your Paſte and lay it into the Mould, preſſing it down into every hollow part with your fingers, and when it hath taken impreſſion, knock the Mould on the edge againſt a Table and it will come out, or you may help it with the point of your knife; if you find you have put in too much Gum then add more Sugar, if too much Sugar then more Gum, work it up as faſt as you can, when they come out of the Moulds trim them handſomely; if you would make ſaucers, diſhes, or bowls, you muſt rowl it out thin and put your Paſte into a ſaucer, diſh, or bowl for a Mould,

Mould, and let them ſtand therein till they be very dry, then guild them on the edges with the white of an Egg laid round about the edge with a pencil, and preſs the Gold down with ſome Cotton, and when it is dry bruſh off the ſuperfluous looſe Gold with the foot of an Hare, and if you would have your Paſte exceeding ſmooth, as for Cards or the like, then roul your Paſte upon a ſlicked paper with a very ſmooth Rouling-pin, if you would colour any of it, you muſt take the ſearced powder of any Herbs or Flowers, firſt dryed, and put to it when you beat it in a Mortar with the Gum.

CCXXXII. *To make Paſte of Almonds.*

Take four Ounces of *Valentia* Almonds, blanched and beaten with Roſewater till it come to a perfect Paſte, then take ſtale white bread, grate it and ſift it and dry it by the fire, then put that to your Almonds with the weight of all in fine Sugar, beat them very well, and put in ſome Spice beaten and ſearced, then when it is a little cool, roul it out, duſt your Moulds and print it, and dry it in an Oven, you may if you

pleaſe put the juice of a Limon into it when it is beating, you may make ſome of it into Jumbolds, and tie them in knots and bake them upon Buttered Plates, and when they are baked, ice them over with Roſewater, Sugar, and the White of an Egg, and ſet them into the Oven again for a while.

CCXXXIII. *To make French Biſket.*

Take half a Peck of fine Flower, two Ounces of Coriander ſeeds, the Whites of four Eggs, half a Pint of Ale Yeaſt, and as much water as will make it up into a ſtiff Paſte, let your water be blood warm, then bake it in a long Roll as big as your Thigh, let it be in the Oven but one hour, when it is two days old, pare it and ſlice it thin overthwart, then ice it over thin, and ſet it into the Oven to dry.

CCXXXIV. *To make Ginger-bread.*

Take three ſtale Manchets grated and ſifted, then put to them half an Ounce of Cinamon, as much Ginger, half an Ounce of Licoras and Aniſeeds together, beat all theſe and ſearce them, and put them in with half a Pound of fine Sugar, boil all theſe together with

with a quart of Claret, ſtirring them continually till it come to a ſtiff Paſte, then when it is almoſt cold, mould it on a Table with ſome ſearced Spice and Sugar, then bake it in what ſhape you pleaſe.

CCXXXV. *Another ſort of Ginger-bread.*

Take half a Pound of ſweet Almonds, blanched and beaten, half a Pound of fine Flower firſt dried in an Oven, one Pound of fine ſugar, what ſorts of Spices you pleaſe, beaten and ſearced, and alſo Seeds, beat all theſe together with two Eggs, both Yolks and Whites, then mould it with flower and Sugar together, and ſo bake it in what ſhape you pleaſe.

CCXXXVII. *To make Puff-Paſte.*

Take a quart of the fineſt Flower, the Whites of three Eggs, and the Yolks of two, and a little cold water, make it into a perfect Paſte, then roul it abroad thin, then lay on little bits of Butter, and fold it over again, then drive it abroad again, and lay on more Butter, and then fold it over, and ſo do ten times, make it up for your uſe, and

put your Fruit or meat therein and bake it.

CCXXXVII. *Another way for Puff-Paſte.*

Take fine Flower half a Peck, the Yolks of five Eggs and one White, one Pound of Butter, half a Pint of Cream, and a little fair water, break your Butter in little Bits, and do not mould it too much, but roul it abroad ſo ſoon as you can, and let the Butter be ſeen in ſpots; for that will make it hollow when it comes into the Oven, then put in your Meat or Fruit, and cloſe it over, and waſh it over with the Yolk of an Egg and Cream beaten together, juſt when you ſet it into the Oven; let your Oven be quick, but do not let it ſtand too long, for that will ſpoil it.

CCXXXVIII. *To make ſhort Paſte without Butter.*

Bake your Flower firſt, then take a quart of it, and the Yolks of three Eggs and a pint of Cream, two Ounces of fine ſugar, and a little ſalt, and ſo make it into Paſte.

CCXXXIX.

CCXXXIX. *To Candy whole Spices with a hard Rock-Candy.*

Take one Pound of fine ſugar, and eight ſpoonfuls of Roſewater, and the weight of ſixpence of Gum Arabick that is clear, boil them together till a drop will run as ſmall as a hair; then put it into an earthen Pipkin, and having before ſteeped your ſpices one night or two in Roſewater, put your ſpices into the Pipkin, and ſtop it up cloſe that no Air get in, keep it in a hot place three weeks, then break your Pot with a Hammer.

Thus you may do with preſerved Oranges and Limons, any kinds of Fruits and Flowers, or Herbs if you pleaſe.

CCXL. *To make a very fine Bisket.*

Take half a Pound of ſearced Sugar, the Yolks of ſix Eggs, a little ſearced Spice and Seeds, and a little Ambergreece or Muſk, your Eggs muſt be very hard, then put all theſe into a Mortar, and beat them to a Paſte with a little Gum Dragon ſteeped in Roſewater all night, then mould it up with

fine Sugar; and make it into pretty Fancies, and dry them in a warm Oven.

CCXLI. *To make Orange, or Limon or Citron Bisket:*

Take either of these preserved and washed from their Syrup, beat them well in a Mortar, and then put in a little Gum Dragon as before, beat them again together till it be a perfect Paste, then mould it up with Sugar searced, and make them up in what shape you please and dry it.

CCXLII. *To make Bisket of Potato-Roots or Parsneps.*

Take their Roots boil'd very tender, and beat them in a Mortar with their weight of searced Sugar, then put in a little Gum Dragon as before, beat them to a Paste, and mould them up with Sugar searced, and make them up in what shape you please, and dry them.

CCXLIII.

CCXLIII. *To pickle Oranges or Limons, taught me by a Seaman.*

Take thoſe which are free from any ſpots, and lay them gently in a Barrel, then fill up the Barrel with Sea-water, and ſo cover your Veſſel cloſe; for want of Sea-water, you may take fair water, and make it ſo ſtrong with Bay Salt, that it will bear an Egg, and put to them in like manner.

CCXLIV. *To keep Grapes freſh and green, taught me by a Sea-Captain.*

Take your faireſt Grapes without any blemiſh, then lay ſome Oats in a Box, and then a Lay of Grapes, and then more Oats, and ſo do till you have laid all in, then cover the Grapes well with Oats, and cloſe your Box faſt that no Air get in.

CCXLV.

CCXLV. *To dry Grapes to keep longer.*

Take your beſt Cluſters and hang them up in a Room upon Lines, and be ſure you do not let them touch one another, they will keep four months.

CCXLVI. *To make Marmalade of Oranges or Limons.*

Boil the Rinds of them in ſeveral Waters till they be very tender, beat them ſmall with their weight of Pippins, then take the weight of all in fine Sugar, and to every Pound of Sugar a Pint of Water, boil your Water and Sugar together, and make a Syrup, then put in your Pulp, and boil it a good while till it be clear, then put in the Juice of ſome Orange and Limon, ſo much as will give it a fine taſte, then boil it a little longer till you ſee it will Jelly very well, then put it into Glaſſes, and keep it in a reaſonable warm place; this is very Cordial, and ſtoppeth Rheum.

CCXLVII. *To make green Ginger wet.*

Take one pound of Ginger, and ſteep it in Red-Wine and Vinegar equally mixed, let it ſtand ſo cloſe covered twelve daies, and twice every day ſtir it up and down, then take two quarts of Red-Wine and as much Vinegar, and boil them together a little while, then put in three pounds of Sugar and make a Syrup therewith, then put in your Ginger and boil it a while, then ſet it by till the next day, ſo boil it every day a little, till it be very clear, and ſo keep it in the Syrup.

CCXLVIII. *To make a Sallad of Limons.*

Take the rinds of Limons cut in halves, and boil them in ſeveral waters till they are very tender, then take Vinegar, Water and Sugar, and make a Syrup, then put in your Limons, firſt cut as you would an Apple-paring, round and round till you come at the top, boil them a while in the Syrup, then ſet them by till the next day, then boil them again a little, and ſo do till ye

they be clear, and the Syrup thick; when you ſerve them to the Table, waſh them in Vinegar,

CCXLIX. *To ſtew Prunes without fire.*

Take your largeſt Prunes well waſhed, and put them into a broad mouthed Glaſs, then put to them ſome Claret Wine, and whole Spice, and cover your Glaſs very well, and ſet it in the Sun ten days or more, and they will eat very finely; you muſt alſo put a little Sugar into the Glaſs with them.

CCL. *To make Syrup of the Juice of Citrons or Limons.*

Take the Juice of either of them, and put twice the weight of fine ſugar therein, put it into a long Gallipot, and ſet that pot into a Kettle of boiling water, till you ſee they be well incorporated, then take it out, and when it is cold put it up.

CCLI.

CCLI. *To make Punch.*

Take one Quart of Claret Wine, half a Pint of Brandy, and a little Nutmeg grated, a little Sugar, and the Juice of a Limon, and ſo drink it.

CCLII. *To make Limonado.*

Take one Quart of Sack, half a Pint of Brandy, half a Pint of fair Water, the Juice of two Limons, and ſome of the Pill, ſo brew them together with Sugar and drink it.

CCLIII. *To make Paſte of Pomewaters.*

Take your Pomewater Apples, and put them in a long Gallipot, and ſet that Pot in a Kettle of boiling water, till your Apples are tender, then pare them, and cut them from the Core, and beat them in a Mortar very well, then take their weight in fine Sugar, and boil it to a Candy height with a little water, then put in your Apples, and boil them till it will come from the bottom of the Poſnet, when it is almoſt cold mould it with ſearced Sugar, and make it in Cakes and dry them.

CCLIV.

CCLIV. *To make Syrup of Rasberries, or of other Fruits, as Grapes, or the like.*

Take the juyce of your Fruits and the weight thereof in fine Sugar, mix them together and put them into a long Gally-pot, and set that pot into a Kettle of seething water, and when you see it is enough let it cool, and then put it up; after you have strained out your juyce, you must let it stand to settle three or four daies before your put the Sugar into it, and then take only the cleerest, this is exceeding good and comfortable in all Fevers.

CCLIV. *To make a Caudle for a sick body both pleasant and comfortable.*

Take a quart of white Wine, and boil it a while with a Blade of large Mace, and a little whole Cinamon, then take four Ounces of sweet Almonds blanched and beaten with a little Rosewater, then strain your Almonds with the Wine, and set it over the fire again, and when it is scalding hot,

hot, put in the Yolks of four Eggs, and as much Sugar as you think fit.

CCLV. *How to cover all kinds of ſeeds, or little pieces of Spices, or Orange or Limon Pill, with Sugar for Comfits,*

Firſt of all you muſt have a deep bottomed Baſon of Braſs or Latin, with two ears of Iron to hang it with two Cords, over ſome hot coals.

You muſt alſo have a broad Pan to put Aſhes in, and hot Coals upon them.

You muſt have a Braſs Ladle to let run the Sugar upon the Seeds.

You muſt have a Slice of Braſs to ſcrape away the Sugar from the ſides of the hanging Baſon if need be.

Having all theſe things in readineſs, do as followeth;

Take fine white Sugar beaten, and let your ſeeds and Spice be dry then dry them again in your hanging Baſon:

Take to every two pounds of Sugar one quarter of a pound of Spices or Seeds, or ſuch like.

If it be Aniſeeds, two pounds of Sugar

to

to half a pound of Aniſeeds, will be enough.

Melt your Sugar in this manner; put in three Pounds of ſugar into the Baſon, and one Pint of water, ſtir it well till it be wet, then melt it very well and boil it very ſoftly until it will ſtream from the Ladle like Turpentine, and not drop, then let it ſeeth no more, but keep it upon warm Embers, that it may run from the Ladle upon the ſeeds.

Move the ſeeds in the hanging Baſon ſo faſt as you can or may, and with one hand, caſt on half a Ladle full at a time of the hot ſugar, and rub the ſeeds with your other hand a pretty while, for that will make them take the ſugar the better; and dry them well after every Coat.

Do thus at every Coat, not only in moving the Baſon, but alſo with ſtirring of the Comfits with the one hand, and drying the ſame, in evrey hour you may make three pounds of Comfits; as the Comfits do increaſe in bigneſs, ſo you may take more Sugar in your Ladle to caſt on:

But for plain Comfits, let your ſugar be of a light decoction laſt, and of a high decoction firſt, and not too hot.

For criſp and ragged Comfets, make your decoction ſo high, as that it may run from

the

the Ladle, and let it fall a foot high or more from the Ladle, and the hotter you caſt on your ſugar, the more ragged will your Comfits be; alſo the Comfits will not take ſo much of the ſugar, as upon a light decoction, and they will keep their raggedneſs long; this high decoction muſt ſerve for eight or ten Coats, and put on at every time but one Ladle full.

A quarter of a pound of Coriander ſeeds, and three pounds of ſugar, will ſerve for very grear Comfits.

See that you keep your Sugar in the Baſon always in good temper, that it burn not in Lumps, and if at any time it be too high boiled, put in a ſpoonful or two of water, and keep it warily with your Ladle, and let your fire be always very clear, when your Comfits be made, ſet them in Diſhes upon Papers in the Sun or before the Fire, or in the Oven after Bread is drawn, for the ſpace of one hour or two, and that will make them look very white.

CCLVI.

CCLVI. *To make a fine Cullis or Jelly.*

Take a red Cock, ſcald, waſh, and dreſs him clean, ſeeth it in white wine or Rheniſh wine, and ſcum it clean, put in a Pint of thick Cream to it, then put in whole Spices, Sugar and Roſewater, and boil them together.

CCLVII. *A white Jelly with Almonds.*

Take Roſewater and Gum Dragón firſt ſteeped, or Iſinglaſs diſſolved, and ſome Cinamon whole, ſeeth theſe together, then take one pound of Almonds blanched and beaten with Roſewater, then put them in and ſeeth them with the reſt, ſtir them always, and when it is enough, ſweeten it to your taſte, and when it is cold eat it.

CCLVIII. *To make ſweet Cakes without Sugar.*

Waſh ſome Parſnep roots, ſcrape them, and ſlice them very thin dry them in a Diſh in an Oven, and beat them to a Powder, mix them with an equal quantity of fine Flower, mix them with Cream, beaten Spice and Salt,

Salt, and ſo make them and bake them.

CCLIX. *To keep Roſes or Gilliflowers very long.*

Take them when they are very freſh, and in the bud, and gathered very dry, dip them in the whites of Eggs well beaten, and preſently ſtrew thereon ſearced ſugar, and put them up in luted Pots, and ſet them in a cool place, in ſand or gravel, and with a Fillip of your finger at any time you may ſtrike off the coat, and you will have the Flower freſh and fair.

CCLX. *How to keep Walnuts long freſh and good.*

Make a Lay of the dry ſtampings of Crabs when the Verjuice is preſſed forth, then a Lay of Walnuts, and then Crabs again, till all be in, then cover the Veſſel very well, and when you eat them, they will be as though they were new gathered.

CCLXI.

CCLXI. *To pickle Quinces.*

Put them into a Veſſel, and fill up the Veſſel with ſmall Ale, or white Wine Lees, which is better, and cover your Veſſel well that no Air get in.

CCLXII. *To keep Artichokes.*

Take your Artichokes, and cut off the ſtalks within two inches of the Apple, and of theſe ſtalks make a ſtrong Decoction, ſlicing them into thin and ſmall pieces, and boil them with water and ſalt; when it is cold, put in your Artichokes, and keep them from the Air.

When you ſpend them, lay them firſt in warm water, and then in cold to take away the bitterneſs.

CCLXIII.

CCLXIII. *To make Clove or Cinamon Sugar.*

Put ſugar in a Box, and lay Spices among it, and cloſe up the Box faſt, and in ſhort time it will ſmell and taſt very well.

CCLXIV. *To make Iriſh* Aquavitæ.

Take to every Gallon of good Aquavitæ, two Ounces of Licoras bruiſed, two ounces of Aniſeeds bruiſed, let them ſtand ſix days in a Veſſel of Glaſs cloſe ſtopped, then poure out as much of it as will run clear, diſſolve in that clear ſix great ſpoonfuls of the beſt Molaſſes, then put it into another Glaſs, then adde to it ſome Dates and Raiſins of the Sun ſtoned; this is very good for the Stomach.

CCLXV.

CCLXV. *To distill Roses speedily.*

Stamp your Roses in a Mortar with a little Rosewater, and then distill them: This way will yield more water by much than the common way.

CCLXVI. *To make Scotch Brewis.*

Take a Manchet and pare off the crust, then slice it thin and whole round the Loaf, and lay these slices into a deep dish cross waies, one slice lying upon the edge of the other a little, that they may lye quite cross the dish, then fill it up with Cream and put whole Spice therein, so set it over a Chafing-dish of Coals very hot, and alwaies cast the Cream all over the Bread with a spoon till all be spent, which will be above an hour, then take some Sack and sweeten it with Sugar, and pour all over it, and serve it to the Table.

CCLXVII.

CCLXVII. *To make fine Black-Puddings.*

Take the Blood of a Hog, and ſtrain it, and let it ſtand to ſettle, putting in a little Salt while it is warm, then pour off the water on the top of the Blood, and put ſo much Oatmeal as you think fit, let it ſtand all night, then put in eight Eggs beaten very well, as much Cream as you think fit, one Nutmeg or more grated, ſome Pennyroyal and other Herbs ſhred ſmall, good ſtore of Beef Sewet ſhred very ſmall, and a little more Salt, mix theſe very well together, and then have your Guts very well ſcoured, and ſcraped with the back of a Knife, fill them but not too full, then when you have tyed them faſt, waſh them in fair water, and let your water boil when they go in, then boil them half an hour, then ſtir them with the handle of a Ladle and take them up and lay them upon clean ſtraw, and prick them with a Needle, and when they are a little cool put them into the boiling water again, and boil them till they are enough.

CCLXVIII.

CCLXVIII. *To make the beſt Almond-Puddings.*

Take a quart of thick Cream and boil it a while with whole Spice, then put in half a pound of ſweet Almonds blanched and beaten to a Paſte with Roſewater, boil theſe together till it will come from the bottom of the Poſnet, continually ſtirring it for fear it burn:

Then put it out, and when it is cool, put in twelve yolks of Eggs, and ſix Whites, ſome Marrow in big Bits, or Beef Suet ſhred ſmall, as much Sugar as you think fit, then fill your Guts being clean ſcraped; you may colour ſome of them if you pleaſe, and into ſome put plumped Currans, and boil them juſt as you do the other.

CCLIX. *To make a Rice Pudding to bake.*

Take three Pints of Milk or more, and put therein a quarter of a pound of Rice, clean waſhed and picked, then ſet them over the fire, and let them warm together, and often ſtir them with a wooden Spoon, becauſe that will not ſcrape too hard at the bottom,

bottom, to make it burn, then let it boil till it be very thick, then take it off and let it cool, then put in a little Salt, ſome beaten Spice, ſome Raiſins and Currans, and ſome Marrow, or Beef Suet ſhred very ſmall, then butter your Pan, and ſo bake it, but not too much.

CCLXX. *To make a Pudding of wild Curds.*

Take wild Curds and Cream with them, put thereto Eggs, both yolks and whites, Roſewater, Sugar, and beaten Spice with ſome Raiſins and Currans, and ſome Marrow, and a little ſalt, then butter a Pan, and bake it.

CCLXXI. *To make Pudding of Plum-Cake.*

Slice your Cake into ſome Cream or Milk, and boil it, and when it is cold, put in Eggs, Sugar, a little Salt and ſome Marrow, ſo butter a Pan and bake it, or fill guts with it.

CCLXXII.

CCLXXII. *To make Bisket Pudding.*

Take Naples Biskets and cut them into Milk, and boil it, then put in Egg, Spice, Sugar, Marrow, and a little Salt, and ſo boil it and bake it.

CCLXXII. *To make a dry Oatmeal Pudding.*

Take your Oatmeal well picked, and put into it a little ſalt, ſome Raiſins and Currans, and ſome beaten ſpice, and good ſtore of Beef Suet finely ſhred, ſo tie it up hard in a Cloth, and let your water boil when you put it in, and let it boil very well; if you would butter it, then leave out the Suet; and if you would leave out the Fruit, then put in ſweet herbs good ſtore.

CCLXXIII.

CCLXXIII. *To make Almond Puddings a different way from the other.*

Take two Manchets and grate them, then ſcald them in ſome Cream, then put in ſome Almonds blanched and beaten as you do other, with Roſewater, let there be about half a Pound, then put in eight Eggs well beaten, ſome Spice, Sugar, Salt and Marrow, and having your Guts well ſcowred and ſcraped, fill them, but not too full, and boil them as you do the other, or bake it if you pleaſe; Currans will do well in it.

CCLXXIV. *To make a Quaking Pudding.*

Take Grated Bread, a little Flower, Sugar, Salt, beaten Spice, and ſtore of Eggs well beaten, mix theſe well, and beat them together, then dip a clean Cloth in hot water, and flower it over, and let one hold it at the four corners till you put it in, ſo tie it up hard, and let your Water boil when you put it in, then boil it for one hour, and ſerve it in with Sack, Sugar and Butter.

CCLXXVI. *To make good Dumplings.*

Take some Flower and a little salt, and a little Ale-Yeast, and so much water as will make it into a Paste, so let your water boil when you do put them in; boil them but a little while, and then Butter them.

CCLXXVII. *Another way to make Dumplings.*

Take half a quarter of a Peck of Flower, and one Egg, yolk and white, half a Pound of Butter broke in little Bits, mix them together with so much cold milk as will make it up, do not break your Butter too small, for then they will not flake; make them up like Rouls of Butter, and when your water boils, put them in, and do not boil them too much, then Butter them.

CCLXXIX.

CCLXXVIII. *Another way to make Dumplings.*

Take Flower and temper it very light with Eggs, Milk, or rather Cream, beaten Spice, Salt, and a little Sugar, then wet a Cloth in hot water, and flower it, and ſo boil it for a Pudding, or elſe make it pretty ſtiff with the Flower and a little grated Bread, and ſo boil them for Dumplings, then butter them, and ſerve them in.

CCLXXIX. *To make a green Pudding to Butter.*

Take a Quart of Cream and boil it, then put in twelve Eggs, yolks and whites well beaten, and one Manchet grated ſmall, a little ſalt, beaten ſpice, and ſome Sugar:

Then colour it well with ſome Juice of Spinage, or if you will have it yellow, colour it with Saffron, ſo boil it in a wet Cloth flowred as before, and ſerve it in with Wine, Sugar and Butter, and ſtick it with blanched Almonds ſplit in halves, and poure the ſauce over it, and it will look like a Hedghog.

You may at ſome time ſtick it with Can-

died Orange Pill or Limon Pill, or Eringo Roots Candied, you may ſometimes ſtrew on ſome Caroway Comfits, and if you will bake it, then put in ſome Marrow, and ſome Dates cut ſmall, thus you have many Puddings taught in one.

CCLXXX. *To make a Pudding of a Hogs Liver.*

Take your Liver and boil it in water and ſalt, but not too much;

Then beat it fine in a Mortar, and put to it one Quart of Cream, a little Salt, Roſe-water, Sugar, beaten Spice and Currans, with ſix Eggs beaten very well: mix it well.

And if you bake it, put in Marrow, or if you boil it in Skins.

But if you boil it in a Cloth, then leave it out; and Butter it when it is boiled.

CCLXXXI. *To make a Rasberry Pudding.*

Take a Quart of Cream and boil it with whole Spice a while, then put in ſome grated Bread, and cover it off the Fire, that it may ſcald a little; then put in eight Eggs well beaten, and ſweeten it with Sugar; then put in a Pint or more of whole Rasberries, and ſo boil it in a Cloth, and take heed you do not boil it too much, then ſerve it in with Wine, Butter and Sugar.

You may ſometimes leave out the Raſberries, and put in Cowſlip Flowers, or Goosberries.

CCLXXXII. *To make a Calves foot Pudding.*

Take thoſe which are tenderly boiled and ſhred them ſmall with Beef-Sewet, then put to four Feet one quart of Cream and eight Eggs well beaten, a little Salt, ſome Roſe-water and Sugar, ſome beaten Spice, and one Pound of Currans, mix all theſe well together, and boil it or bake it; but if you would Butter it, then do not put in Sewet.

CCLXXXIII. *To make a Pudding to roſt.*

Take a Pint of Cream, ſcald a little grated Bread in it, then put in three Eggs beaten, a little Flower, Currans, beaten Spice, Sewet, Sugar and Salt, with ſome Beef Sewet finely ſhred, make it pretty ſtiff, and wrap it in a Lambs Caul, and roſt it on a Spit with a Loin of Lamb, if you pleaſe, you may put in a little Roſewater.

CCLXXXIV. *To make Cream of divers things.*

Take a quart of Cream and boil it a while, then put in eight yolks of Eggs, and ſix Whites well beaten, put them in over the Fire, and ſtir them leſt they turn, then when it is almoſt enough, put in ſome Candied Eringo Root, Orange or Limon Pill Candied, and cut thin, preſerved Plums, without the Stones, Quince, Pippin, Cherries, or the like; if you do not like it ſo thick, put fewer Eggs into it.

CCLXXXV. *To make Cream of Artichoke Bottoms.*

Take a quart of Cream and boil it with a little whole Mace a while; then have your Artichoke Bottoms boiled very tender, and bruiſe them well in a Mortar, then put them into the Cream, and boil them a while, then put in ſo many yolks of Eggs as you think fit, and ſweeten it to your taſte; when you think it is enough, poure it out, and ſerve it in cold.

CCLXXXVI. *To pickle Barberries.*

Take your Barberries and pick out the faireſt Bunches of them, then take the Refuſe, and with ſome Water and Salt, ſo ſtrong as will bear an Egg, boil them together for half an hour or more, then lay your fair Bunches into a Pot, and when the Liquor is cold, poure it over them.

CCLXXXVII. *To pickle French Beans.*

Take them before they be too old, and boil them tender, then put them into a pickle made with Vinegar and Salt, and ſo keep them; it is a very good and pleaſant Sallad.

CCLXXXVIII. *To pickle Oyſters.*

Take your great Oyſters, and in opening them ſave the Liquor, then ſtrain it from droſs, add to it ſome White-Wine, and White Wine Vinegar, and a little Salt, and ſo let them boil together a while, putting in whole Mace, whole Cloves, whole Pepper, ſliced Ginger, and quartered Nutmegs, with a few Bay leaves; when the Liquor is boiled almoſt enough, put in your Oyſters and plump them, then lay them out to cool, then put them into a Gally-pot or Barrel, and when the Liquor is cool, pour it over them, and keep them from the Ayr.

CCLXXXIX. *To make the beſt ſort of Muſtard.*

Dry your Seed very well, then beat it by little and little at a time in a Mortar, and ſift it, then put the Powder into a Gally-pot, and wet it with Vinegar very well, then put in a whole Onion, pilled but not cut, a little Pepper beaten, a little Salt, and a lump of ſtone Sugar.

CCXC. *Another ſort of Muſtard.*

Dry your Horſe-Radiſh Roots in an Oven very dry, then beat them to Powder and ſift them, and when you would uſe any, wet it with Wine Vinegar, and ſo it will rather be better than the other.

CCXCI. *To keep boiled powdered Beef long after it is boiled.*

When your Beef is well powdered, and boiled thorowly, and quite cold, wrap it up close in a linnen cloth, and then a woollen one, and so keep it in a Chest or Box from the Air.

CCXCII. *To make Clouted Cream.*

Take three Gallons of new Milk, set it on the fire and boil it, then put in two Quarts of Cream, and stir it about for a while over the fire, then pour it out into several pans, and cover it till the next morning, then take it off carefully with a Scimmer, and put it all into one dish one upon another, then eat it with Wine and Sugar.

CCXCIII.

CCXCIII. *An excellent damask Powder.*

Take of Orrice half a Pound, Roſe leaves four Ounces, Cloves one Ounce, *Lignum Rhodium* two Ounces, *Storax* one ounce & an half, *Benjamin* one ounce and an half, Musk and Civet of each ten Grains, beat them altogether groſly, ſave the Roſe leaves you muſt put in afterwards. This is a very fine Powder to lay among Linnen.

The End of the First Part.

---

2 AP 56

The SECOND PART of the

QUEEN-LIKE CLOSET;

Having an Addition of what hath already been treated of, and directing a very true & excellent way for all manner of

COOKERY,

BOTH

FISH, FLESH & PASTRY.

Shewing the true Seasoning of all things for

COMPLEAT TABLES.

Also all Kinds of SAUCES and PICKLES in a very brevious Way.

Here is to be noted, that in divers of these Receipts there are Directions for two or three several Things in one, not confounding the Brains with multitudes of Words to little or no purpose, or vain Expressions of things which are altogether unknown to the Learned as well as the Ignorant; this is really imparted for the good of all the FEMALE SEX.

By *Hannah Wolley*, alias *Chaloner*.

London, Printed for *R. L.* 1670.


BRITISH
MUSEUM

THE
Ladies New Cloſet.
OR RATHER
Rich Cabinet.

The SECOND PART.

I. *To make Elder Vinegar, and to colour it.*

TAke of your beſt white Wine Vinegar, and put ſuch a quantity of ripe Elder Berries into it as you ſhall think fit, in a wide mouth'd Glaſs, ſtop it cloſe, and ſet it in the Sun for about ten days, then pour it out gently into another

another Glaſs, and keep it for your uſe; thus you may make Vinegar of Red Roſes, Cowſlips, Gilliflowers, or the like.

II. *To make Metheglin, either Brown or White, but White is beſt.*

Take what quantity you pleaſe of Spring-Water, and make it ſo ſtrong with Honey, that it will bear an Egg, then boil it very well, till a good part be waſted, and put in to it boiling a good quantity of whole Spice Roſemary, Balm, and other cordial and pleaſant Herbs or Flowers.

When it is very well boiled, ſet it to cool, it being ſtrained from the Herbs, and the Bag of Spices taken out;

When it is almoſt cold, put in a little Yeaſt and beat it well, then put it into Veſſels when it is quite cold, and alſo the Bag of Spice, and when it hath ſtood a few days, bottle it up; if you would have it red, you muſt put the Honey to ſtrong Ale Wort inſtead of Water.

III.

III. *To make Coller'd Beef.*

Take a good Flank of Beef, and lay it in Pump water and ſalt, or rather Saltpeter one day and one night, then take Pepper, Mace, Nutmegs, Ginger and Cloves with a little of the Herb called Tarragon, beat your Spice, ſhred your Tarragon, and mingle theſe with ſome Sewet beaten ſmall, and ſtrew upon your Beef, and ſo rowl it up, and tie it hard, and bake it in a Pot with Claret Wine and Butter, let the Pot be covered cloſe, & ſomething in the Pot to keep the Meat down in the Liquor that it may not ſcorch, ſet it into the Oven with Houſhold bread, and when it is baked, take it out, and let it cool, then hang it up one night in the Chimney before you eat it, and ſo as long as you pleaſe.

Serve it in with Bay Leaves, and eat it with Muſtard and Sugar.

IV.

IV. *To make Almond Puddings with French Rolls or Naples Biskets.*

Take a quart of Cream, boil it with whole Spice, then take it from the Fire, and put in three Naples Biskets, or one Penny French Roll ſliced thin, and cover it up to ſcald; when it is cold, put in four Ounces of ſweet Almonds blanched, and beaten with Roſewater, the Yolks of eight Eggs, and a little Marrow, with as much Sugar as you think fit, and a little Salt; you may boil it, or bake it, or put it into Skins; if it be boiled or baked, put Sugar on it when you ſerve it in.

V. *To make Barly Cream.*

Take two Ounces of French Barly, and boil it in ſeveral Waters, then take a quart of Cream, and boil it with whole Spice, put in your Barly, and boil them together very well,

Then put in the yolks of ſix Eggs well beaten, and as much Sugar as you think fit; ſtir them well over the fire, then poure it out, and when it is cold ſerve it in; thus you may make Rice Cream, only do not

boil

boil that, but a very little in Milk, before you put it into the Cream.

VI. *To make Cheeſcakes.*

Take four Gallons of new Milk, ſet it with a little Runnet, and when it is come, break it gently, and whey it very well, then take ſome Manchet, firſt ſcalded well in new Milk, let the Milk be thick with it, and while it is hot, put in a quarter of a pound of freſh Butter, and ſtir it in, when it is cold, mix that and your Curd together very well, then put in one Pound and half of plumped Currans, ſome beaten Spice, a very little Salt, Roſewater, and the yolks of eight Eggs, half a Pint of Cream, and a little Sugar, mix them well together, then make ſome Paſte, with Flower, Butter, the yolk of an Egg and fair water, and roule it out thin, and ſo bake them in bake-pans, and do not let them ſtand too long in the Oven.

VII.

VII. *Another way for Cheeſe-Cakes.*

Take the Curd of four Gallons of new Milk, and put thereto half a pound of Almonds blanched and beaten fine with Roſewater, then put in one Pint of Raw Cream, the yolks of ten Eggs, ſome beaten Spice, a little Salt, one pound and half of plumped Currans, a little Roſewater, and ſome Sugar, and ſo mix them very well, and put them into your Cruſt and bake them.

VIII. *Another way for Cheeſe-Cakes.*

Take the Curd of four Gallons of new Milk, beat it well in a Mortar with half a pound of freſh Butter, and then ſeaſon it as you do the other above-named.

IX. *Another way for Cheeſe-Cakes.*

Take the ſame quantity of Curd, and mix it with half a Pound of Rice boiled tender in Milk, one quarter of a Pound of freſh Butter, the yolks of eight Eggs, one Pint of Cream, beaten Spice, two pounds of Currans firſt plumped, Roſewater and Sugar, and a little Salt, and ſo bake them, not too much.

X. *To make a freſh Cheeſe.*

Take ſome very tender Cheeſe-Curd, ſtamp it very well in a Mortar with a little Roſewater, wherein whole Spice hath been ſteeped, then let it ſtand in a little Cullender about half an hour, then turn it out into your Diſh, and ſerve it to the Table with Cream, Wine, and Sugar.

XI. *Another way for a freſh Cheeſe.*

Take a quart of Cream, and boil in it whole Spice, then ſtir in the yolks of eight Eggs, and four whites well beaten, and when they are hot, put in ſo much Sack as will give it a good taſte, then ſtir it over the Fire till it runneth on a Curd, then beat it in a Mortar as the other, and ſerve it to the Table with Cream and Sugar.

XII. *To make Oatmeal Pudding.*

Take Oatmeal beaten fine, put to it ſome Cream, beaten Spice, Roſewater and Sugar, ſome Currans, ſome Marrow, or Beef Sewit ſhred fine, and a little Salt, then butter your pan and bake it.

XIII. *Puddings in Balls to ſtew or to fry.*

Take part of a Leg of Veal, parboil it, and ſhred it fine with ſome Beef Sewet, then take ſome Cream, Currans, Spice, Roſewater, Sugar and a little Salt, a little grated Bread, and one handful of Flower, and with the yolks of Eggs make them in Balls, and ſtew them between two Diſhes, with Wine and Butter, or you may make ſome of them in the ſhape of Sauſages, and fry them in Butter, ſo ſerve them [illegible] Table with Sugar ſtrewed over them.

XIV.

XIV. *To boil Pigeons.*

Take your largeſt Pigeons and cut them in halves, waſh them and dry them, then boil a little Water & Salt with ſome whole Spice, and a little Faggot of ſweet Herbs, then put in your Pigeons and boil them, and when they are enough, take ſome boiled Parſley ſhred ſmall, ſome ſweet Butter, Claret Wine, and an Anchovy, heat them together, then put in the yolks of Eggs, and make it thick over the Fire, then put in your Pigeons into a Diſh, garniſhed with pickled Barberries and raw Parſley, and ſo poure over them your Sawce, and ſerve it to the Table.

XV. *To make an Apple Tanſie.*

Take a Quart of Cream, one Manchet grated, the yolks of ten Eggs, and four Whites, a little Salt, ſome Sugar, and a little Spice, then cut your Apples in round thin ſlices, and lay them into your Frying-Pan in order, your Butter being hot, when your Apples are fried, poure in your Batter, and fry it on the one ſide, then turn it on a Pie-Plate, and ſlide it into the Pan again, and fry it, then put it on a Pie-Plate, and ſqueez the Juice of a Limon o-

ver

ver it, and ſtrew on fine Sugar, and ſerve it to the Table.

XVI. *To make a green Tanſie to fry, or boil over a Pot.*

Take a quart of cream, the yolks of one dozen of Eggs & half their Whites well beat mix them together, and put in one Nutmeg grated, then colour it well with the Juice of Spinage, and ſweeten it with Sugar; then fry it with Butter as you do the other, and ſerve it in the ſame manner; but you muſt lay thin ſlices of Limon upon this.

If you will not fry it, then Butter a Diſh, and poure it therein, and ſet it upon a Pot of boiling water till it be enough; this is the better and eaſier way.

Thus you may make Tanſies of any other things, as Cowſlips, Rasberries, Violets, Marigolds, Gilliflowers, or any ſuch like, and colour them with their Juice; you may uſe green Wheat inſtead of Spinage.

XVII.

XVII. *To make an Amulet.*

Take twelve Eggs, beat them and ſtrain them, put to them three or four Spoonfulls of Cream, then put in a little Salt, and having your frying-pan ready with ſome Butter very hot, poure it in, and when you have fryed it a little, turn over both the ſides into the middle, then turn it on the other ſide and when it is fryed, ſerve it to the table with Verjuice, Butter and Sugar.

XVIII. *To make a Chicken-Pie.*

Make your Paſte with cold Cream, Flower, Butter and the yolk of an Egg, roule it very thin, & lay it in your Baking-pan, then lay Butter in the Bottom:

Then lay in your Chickens cut in quarters with ſome whole Mace, and Nutmeg ſliced, with ſome Marrow, hard Lettuce, Eryngo Root, and Citron Pill, with a few Dates ſtoned and ſliced:

Then lay good ſtore of Butter, Cloſe up your Py and bake it:

Then Cut it oqen, and put in ſome Wine, Butter, and Sugar with the Yolk of two or or three Eggs well beaten together over the

fire, till it be thick, ſo ſerve it to the Table, and garniſh your Diſh with ſome pretty Conceits made in Paſte.

XIX. *To make a Collar of Brawn of a Breſt of Pork.*

Take a large Breaſt of Pork, and bone it, then roule it up, and tie it hard with a Tape, then boil it in water and Salt till it be very tender, then make Souce drink for it with ſmall Beer, Water and Salt, and keep it in it:

Serve it to the Table with a Roſemary Branch in the middle of it, and eat it with Muſtard.

XX. *To ſouce Veal to eat like Sturgeon.*

Take what part of Veal you like beſt, and boil it with Water & Salt, and a bundle of ſweet herbs, and a little Limon Pill, when it is boiled enough, put into your Liquor ſo much Vinegar as will make it taſt ſharp, and a Limon ſliced, and when it is cold, put in your Veal, and when it hath lain four or five days, ſerve it to the Table with Fennel, and eat it with ſome Vinegar; you muſt tie it up as you do Brawn.

XXI. *To make a Pasty of a Breast of Veal.*

Take half a peck of fine Flower, and two pounds of Butter broken into little bits, one Egg, a little Salt, and as much cold Cream, or Milk as will make it into a Paste; when you have framed your Pasty, lay in your Breast of Veal boned, and seasoned with a little Pepper and Salt, but first you must lay in Butter.

When your Veal is laid in, then put in some large Mace, and a Limon sliced thin, Rind and all, then cover it well with Butter, close it and bake it, and when you serve it in, cut it up while it is very hot, put in some white wine, sugar, the yolks of Eggs, and Butter being first heated over the Fire together, this is very excellent meat.

XXII. *To make a Pigeon-Pie.*

Make your Paste as for the Pasty, roule it thin, and lay it into your baking-pan, then lay in Butter, then mix Pepper and Salt and Butter together, and fill the bellies of your Pigeons, then lay them in, and put in some large Mace, and little thin slices

of Bacon, then cover them with Butter, and close your Pie, and bake it not too much.

XXIII. *To boil a Capon or a Hen with Oysters.*

Take either of them, and fill the Belly of it with Oysters, and truss it, then boil it in white Wine, Water, the Liquor of the Oysters, a Blade or two of Mace, a little Pepper whole, and a little Salt, when it is boiled enough, take the Oysters out of the belly, and put them into a Dish, then take some Butter, and some of the Liquor it was boiled in, and two Anchoves with the yolks of Eggs well beaten, heat these together over the fire, and then put your Oysters into it, then garnish your Dish with Limon sliced thin, and some of the Oysters, also some pickled Barberries and raw Parsley, then lay your Capon or Hen in the middle of it, and poure the sauce upon the Breast of it, then lay on sliced Limon and serve it in.

XXIV. *To make an Olio.*

First lay in your Dish a Fricasy made of a Calves-head, with Oisters and Anchovies in it, then lay Marrow-bones round the Dish, within them lay Pigeons boiled round the Dish, and thin slices of Bacon, lay in the middle upon your Fricasie a powdred Goose boiled, then lay some sweet-breads of Veal fryed, and balls of Sawsage-meat here and there, with some Scotch Collops of Veal or of Mutton, Garnish your Dish with Limon or Orange and some toasts for the Marrow so serve it in.

XXV. *To make Cracknels.*

Take half a Pound of fine Flower, and as much fine Sugar, a few Coriander seeds bruised, and some Butter rubbed into the Flower, wet it with Eggs, Rosewater and Cream, make it into a Paste, and rowl it in thin Cakes, then prick them and bake them; then wash them over with Egg and a little Rosewater, then dry them again in the Oven to make them crisp.

XXVI. *To make good ſauce for a boiled Leg of Mutton.*

Take the beſt Prunes and ſtew them well with white Wine or Claret, and ſome whole Spice, then ſtrain them into a Diſh and ſet it over a Chafingdiſh of coles, put to it a little grated Bread, juice of Limon and a little ſalt, then lay your Mutton in a Diſh, being well boiled with Water & Salt, poure your ſauce to it:

Garniſh your Diſh with Limon, Barberies, Parſly, and ſo ſerve it in.

XXVII. *To roſt Pork without the Skin.*

Take any joint of Small Pork, not ſalted and lay it to the fire till the Skin may be taken off, then take it from the fire and take off the Skin, then ſtick it with Roſemary and Cloves and lay it to the fire again, then ſalt it and roſt it carefully, then make Sauce for it with Claret Wine, white bread ſliced thin, a little water, and ſome beaten Cinamon, boil theſe well together, then put in ſome Salt, a little Butter, Vinegar, or Juice of Limon, and a little ſugar, when your Pork is roſted enough, then flower it, and

and lay it into a Diſh with the Sauce, and ſerve it in.

XXVIII. *To roſte a Pig like Lamb.*

Take a Pig, cut it in quarters, and truſs it like quarters of Lamb, then ſpit it, and roſt it till you may take off the Skin, then take the Spit from the fire, and take the skin clean off, then draw it with Parſlie, and lay it to the fire, baſte it with Butter, and when it is enough, flower it and ſerve it to the Table with Butter, the Juice of Orange, and groſs Pepper, and a little Salt.

XXIX. *To make Codling Cream.*

Take fair Codling Apples, and when you have ſcalded them very well, peel them, and put them into warm water over a few Embers covered cloſe till they are very green, then take a quart of Cream and boil it with a blade of Mace, and then bruiſe ſix of your Codlings very well, and when your Cream is almoſt cold, put in your Codlings, and ſtir them very well over a ſlow fire for fear they turn, then put in the yolks of Eggs well beaten, and what Sugar you think fit, and let it be upon the fire, ſtirring it till you

think it be enough, then ſerve it in cold.

XXX. *A very dainty Summer Diſh.*

Set a little morning Milk with Runnet, as for a Cheeſe, when it is come, ſlice it out with a thin Slice, and lay it into the Diſh you mean to ſerve it in, and put to it a little raw Cream, what Wine you pleaſe, and ſome Sugar, and ſo eat it.

XXXI. *To Butter Lobſters, Crabs or Craſiſh.*

Take out their Meat and mince it ſmall, and ſet it over a Chafingdiſh of Coals with a little white Wine, a little Salt, and a blade of Mace, and when it is very hot, put in ſome Butter and ſome Crums of white bread, then warm the ſhells againſt the fire, and fill them again with their Meat, and ſo ſerve them in.

You may do Shrimps or Prawns thus, only you muſt not put them into the ſhells again, but garniſh your Diſh with them.

XXXII. *To make a very good Cheese.*

Take a Pail full of Morning Milk and Stroakings, and set it together with two spoonfuls of Runnet, and cover it; when it is come, put it into the wheying-Cloth gently, and break it as little as you can; when the Whey is run clean from it, put it into the Vat, and turn it in the Evening, next morning take it out and salt it a little, and turn it twice a day upon a clean Board, and when it is a week old, lay it into some Nettles, and that will mellow it.

Before you set your Milk, you may if you please, colour it with the Juice of Marigolds, Spinage or Sage.

XXXIII. *To boil a Rump of Beef.*

Take a Rump of Beef a little salted, and boil it in as much Water as will cover it, and boil a Net full of hard Lettice with it, and when it is boiled, take your hard Lettice, some Wine, either White or Claret, some Gravie, some Butter and some Nutmeg, and warm them together; then Dish your Meat, and pour your Sauce over it, and garnish your Dish with Parsley.

XXXIV. *To make Fritters of Liver or of any other Meat.*

Take your Liver, Capon or Veal, parboil it, mince it ſmall, and then put to it ſome Cream, Eggs, Spice and Salt, and make it pretty thick, and ſo fry them; you may adde a little Flower if you will, ſerve them in with beaten Spice and Sugar ſtrewed over them.

XXXV. *To make an Almond Pudding to be baked and Iced over.*

Take a pound of Almonds blanched and beaten with Roſewater, the Yolks and Whites of twelve Eggs well beaten and ſtrained, then put in Sugar, beaten Spice and Marrow, with a little Salt, not in too hot an Oven let this be baked; when it is baked, ſtick it full of blanched Almonds, and Ice it over with Sugar, Roſewater, and the White of an Egg beaten together, then ſet it into the Oven again, that the Ice may riſe and dry, then ſerve it to the Table with fine Sugar ſtrewed upon the brims of the Diſh.

XXXVI.

XXXVI. *To ſouce a Pig in Collars.*

Take the two ſides of a large fat Pig and bone them, then take Sage, Salt and grated Nutmeg a good quantity, and ſtrew all over the inſides of them, then roul them up hard, and tie them well with a Tape, then boil them, and alſo the Head very well in Salt and Water till they be tender; then take them out of the Liquor, and lay them to cool, then put ſome Vinegar and a Limon ſliced into your Liquor, and heat it again, and when it is cold, put in your Collars and Head, and when they have lain a week, ſerve them to the Table with Muſtard.

XXXVII. *To bake Veniſon or Mutton to keep ſix or eight Moneths.*

Take a haunch of Veniſon, or for want of it, take a large Leg of Mutton, bone it, and ſtuff it well with groſs Pepper, Cloves, Mace and Nutmeg mingled with Salt, then rub it all over with the like, then put it into a Pot with good ſtore of Butter, and bake it with Houſhold Bread, and let it be paſted over:

Then

Then pour out all the Liquor, and when it is cold, take only the Fat, and ſome more Butter, and melt them together in a Stone-Pot ſet into a Kettle of boiling water, then pour it into the Pot to your Veniſon or Mutton, and ſo keep it, ſlice it out, and ſerve it to the Table with Muſtard and Sugar, and garniſh it with Bay Leaves.

XXXVIII. *To pot Pigeons, or wild Fowl, or a Gooſe or Rabbits.*

Take either of theſe, and fill their bellies with the before named Spices and Salt and Butter, and rub them over with the ſame, then do juſt as you do the Veniſon.

XXXIX. *To boil a large Pike and Eels together.*

Take a large Pike, and gut him and waſh him, and be ſure to ſave what is good within him, then take two great Eels and ſcowr them well, throw away their Heads, gut them, and waſh them well, and cut them in pieces, then boil ſome white Wine and Water, Salt and ſweet Herbs together, with ſome whole Spice, and when it boils apace, put in your Fiſh, and when it is enough, take

take ſome of the Liquor, two Anchovies, ſome Butter, and ſome Shrimps taken out of their Shells, and heat all theſe together, then put in the Yolks of two or three Eggs, and heat all together, then lay ſome Sippets of French Bread into your Diſh, and ſet over a Chafingdiſh of Coals, and lay your Fiſh in order upon them, then pour your Sawce all over it, and garniſh your Diſh with Shrimps, Barberries and raw Parſley, ſo ſerve it to the Table very hot.

XL. *To roſte Eels with Bacon.*

Take great Eels and ſcour them well, and throw away the Heads, gut them, and cut them in pieces, then cut ſome fat Bacon very thin, and wrap them in it, and ſome Bay Leaves, and ſo tie them faſt to the Spit, and roſte them, and baſte them well with Claret Wine and Butter, and when they are enough, dredge them over with grated bread, and ſerve them in with Wine, Butter, and Anchovies; Garniſh your Diſh as you pleaſe.

XLI.

XLI. *To make a Pie with Eels and Oisters.*

Make your Paste, and roul it thin, and lay itinto your baking-Pan, then take great Eels and flay them, and gut them, cut them in pieces, and wash them, and dry them, then lay some Butter into your Pie, and season your Eels with Pepper, Salt, Nutmeg, Cloves and Mace, and lay them in, then cover them all over with great Oisters, and put in three or four Bay Leaves, then put in more of your beaten Spices and Salt, then cover them well with butter, and put in two or three Spoonfuls of white Wine, so close it and bake it, then serve it in hot to the Table.

XLII. *To make a Pie with Parſneps and Oiſters very good.*

Take your Parſneps tenderly boiled, and ſlice them thin, then having your Paſte ready laid in your baking-pan, put in good ſtore of butter, then lay in a Lay of Parſneps, and ſome large Mace, and Pepper cracked, then ſome Oiſters and Yolks of Eggs hard boiled, then more Spice and butter, then more Parſneps, then more Oiſters, then more hard Eggs, more Spice, and cover it well, and bake it, and ſerve it in hot.

XLIII. *To dreſs Artichoke Suckers.*

Take your Suckers of Artichokes, and pare them as you would an Apple, and caſt them into water to keep their Colour, and to take away the bitterneſs of them, put alſo to them the Meat which is in the ſtalks of great Artichokes, then boil Water and Salt together, and when it is boiling apace, put in your Suckers and Stalks tied up in a thin Cloth with a blade or two of Mace, and when they are enough, melt ſome butter & vinegar together very thick and hot, and a little Pepper with it, then lay them in a Diſh,

and

and poure the Sauce over them, ſtrew on a little Salt, and about the Diſhes, and ſo ſerve it in.

XLIV. *To boil Cucumbers.*

Take your largeſt Cucumbers, and waſh them and put them into boiling Water made quick with Salt, then when they are boiled enough, take them up and peel them and break them into a Cullender, and when the Water is well drained from them, put them into a hot Diſh, and poure over them ſome Butter and Vinegar a little Pepper and Salt ſtrew Salt on your Diſh brims, lay ſome of the Rind of them about the Diſh cut in ſeverall Fancies, and ſo ſerve them to the Table.

XLV. *To make ſeveral Sallads, and all very good.*

Take either the ſtalks of Mallows or Turnip ſtalks when they run to Seed, or ſtalks of the herb Mercury with the ſeedy head, either of theſe while they are tender, put into boiling Water and Salt, and boiled tender and then Butter and Vinegar over them.

XLVI.

XLVI. *To make a Sallad of Burdock, good for the Stone, another of the tender Stalks of Sow-thiſtles.*

Take the Inſide of the Stalks of Burdock, and cut them in thin ſlices, and lay them in water one whole day, ſhifting them ſometimes, then boil them, and butter them as you do the forenamed.

Alſo the tender ſtalks of Sow-thiſtles done in like manner, are very good and wholſom.

XLVII. *To make a Tart of Spinage.*

Take a good quantity of green Spinage, boil it in water and ſalt, and drain it well in a Cullender, then put to it plumped Currans, Nutmeg, Salt, Sugar and Butter, with a little Cream, and the yolks of hard Eggs beaten fine, then having your Paſte ready laid in your baking-pan, lay in a little butter, and then your Spinage, and then a little Butter again, ſo cloſe it, and bake it, and ſerve it to the Table hot, with Sugar ſtrewed over it.

XLVIII.

XLVIII. *Artichoke Cream.*

Take the tender bottoms of Artichokes, and beat them in a Mortar, and pick out all the ſtrings, then boil a quart of Cream with large Mace and Nutmeg, then put in your bottoms, and when they have boiled a while, put in the yolks of ſix Eggs well beaten, and ſo much Sugar as you think fit, & heat them together over the fire, then poure it into a Diſh, and when it is cold, ſerve it in with Sugar ſtrewed over it.

XLIX. *To make very fine Rolls for Noble Tables.*

Take half a Peck of fine Flower, the yolks of 4 Eggs and a little Salt, with a Pint of Ale yeaſt, mix them together, and make them into a Paſte with warm Milk and a little Sack, then mould it well, and put it into a warm Cloth to riſe, when your Oven is hot, mould it again, and make it into little Rolls, and bake them, then raſp them, and put them into the Oven again for a while, and they will eat very criſp and fine.

L. *To make ſhort Rolls.*

Take half a peck of fine Flower, and break into it one pound and half of freſh Butter very ſmall, then bruiſed Coriander ſeeds, and beaten Spice with a very little Salt and ſome Sugar, and a Pint of Ale-yeaſt, mix them well together, and make them into a Paſte with warm Milk and Sack:

Then lay it into a warm Cloth to riſe, and when your Oven is hot, make it into Rolls, and prick them, and bake them, and when they are baked, draw them and cover them them till they be cold; theſe alſo eat very finely, if you butter ſome of them while they are hot.

LI.

LI. *To dreſs Soals a fine way.*

Take one pair of your largeſt Soals, and flay them on both ſides, then fry them in ſweet Sewet tried up with Spice, Bay leaves, and Salt, then lay them into a Diſh, and put into them ſome Butter, Claret Wine and two Anchovies, cover them with another Diſh, and ſet them over a Chafingdiſh of Coals, and let them ſtew a while, then ſerve them to the Table, garniſh your Diſh with Orange or Limon, and ſqueeze ſome over them.

LII. *To ſtew Fiſh in the Oven.*

Take Soals, Whitings or Flounders, and put them into a Stew-pan with ſo much water as will cover them, with a little Spice and Salt, a little white wine or Claret, ſome Butter, two Anchovies, and a bundle of ſweet herbs, cover them and ſet them into an Oven not too hot; when they are enough, ſerve them in; Garniſh your Diſh wherein they lie with Barberries, raw Parſley, and ſlices of Limon, and lay Sippets in the bottom.

LIII. *To bake Collops of Bacon and Eggs*

Take a Diſh and lay a Pie plate therein, then lay in your Collops of Bacon, and break your Eggs upon them

Then lay on Parſley, and ſet them into an Oven not too hot, and they will be rather better than fried.

LIV. *To make Furmity.*

Take ſome new Milk or Cream, and boil it with whole Spice, then put in your Wheat or Pearl Barley boiled very tender in ſeveral Waters, when it hath boiled a while, thicken it with the yolks of Eggs well beaten, and ſweeten it with Sugar, then ſerve it in with fine Sugar on the Brims of the Diſh.

LVI.

LVI. *To make Barly Broth.*

Take French Barly boiled in ſeveral waters, and to a Pound of it, put three quarts of water, boil them together a while with ſome whole Spice, then put in as many Raiſins of the Sun and Currans as you think fit. when it is well boiled, put in Roſewater, Butter and Sugar, and ſo eat it.

LVII. *To make Barly Broth with Meat*

Take a Knuckle of Veal, and the Crag-end of a Neck of Mutton, and boil them in water and ſalt, then put in ſome Barly, and whole ſpice, and boil them very well together, then put in Raiſons ſtoned, and Currans, and a few Dates ſtoned and ſliced thin, when it is almoſt enough, put in ſome Cream and boil it a while, then put in plumped Prunes, and the yolks of Eggs, Roſewater and Sugar, and a little Sack, ſo ſerve it in; Garniſh your Diſh with ſome of the Raiſins and Prunes and fine Sugar; this is very good and nouriſhing for ſick or weak people.

LVIII.

LVIII. *To make Furmity with Meat-Broth.*

Boil a Leg of Beef in water and ſalt, and put in a little whole Spice; when it is boiled tender; take it up, and put into the broth ſome Wheat ready boiled ſuch as they ſell in the Market, and when that hath boiled a while, put in ſome milk, and let that boil a while, then thicken it with a little Flower, or the yolks of Eggs, then ſweeten it with ſugar and eat it.

LIX. *To make Furmity with Almonds.*

Take three Quarts of Cream, and boil it with whole Spice, then put in ſome pearled barley firſt boiled in ſeveral waters, and when they have boiled together a while, then put in ſo many blanched Almonds beaten fine with Roſewater as you think may be enough, about four Ounces of barly to this quantity of Cream will be enough, and four Ounces of Almonds, boil them well together, and ſweeten it with ſugar, and ſo ſerve it in, or eat it by the way, you may put in Saffron if you pleaſe.

LX. *To make a hasty Pudding.*

Take one quart of Cream and boil it, then put in two Manchets grated, and one pound almost of Currans plumped, a little Salt, Nutmeg and Sugar, and a little Rose-water, and so let them boil together, stirring them continually over the Fire, till you see the butter arise from the Cream, and then poure it into a Dish and serve it in with fine Sugar strewed on the brims of the Dish.

LXI. *Another way to make a hasty Pudding.*

Take good new milk and boil it, then put in Flower, plumped Currans, beaten spice, Salt and Sugar, and stir it continually till you find it be enough, then serve it in with butter and sugar, and a little Wine if you please.

LXII.

LXII. *To make Spaniſh Pap.*

Boil a quart of Cream with a little whole Spice, when it is well boiled, take out the Spice, and thicken it with Rice Flower, and when it is well boiled, put in the yolks of Eggs, and Sugar and Roſewater, with a very little Salt, ſo ſerve it to the Table either hot or cold, with fine Sugar ſtrewed on the brims of the Diſh.

LXIII. *To make Gravie Broth.*

Take a good fleſhy piece of Beef, not fat, and lay it down to the fire, and when it begins to roſt, ſlaſh it with a Knife to let the Gravie run out, and continually baſt it with what drops from it and Claret Wine mixed together, and continually cut it, and baſt it till all the Gravie be out, then take this Gravie and ſet it over a Chafingdiſh of Coals with ſome whole Spice, Limon Pill, and a little Salt, when you think it is enough, lay ſome Sippets into another Diſh, and poure it in, and ſerve it to the Table; Garniſh your Diſh with Limon and Orange; if you pleaſe you may leave out the Sippets and put in ſome poach'd Eggs, done carefully.

LXIV. *To make French Pottage.*

Take an equal quantity of Chervil, hard Lettice and Sorrel, or any other Herb as you like beſt, in all as much as a Peck will hold preſſed down, pick them well, and waſh them, and drain them from the water, then put them into a Pot with half a Pound of freſh Butter, and ſet them over the fire, and as the Butter melts, ſtir them down in it till they are all within the butter, then put ſome water in, and a Cruſt of bread, with ſome whole Cloves and a little Salt, and when it is well boiled, take out the Cruſt of bread, and put in the yolks of four Eggs well beaten, and ſtir them together over the fire, then lay ſome thin ſlices of white bread into a deep diſh, and poure it in.

LXV. *To make Cabbage Pottage.*

Take a Leg of Beef and a Neck of Mutton, and boil them well in water and ſalt, then put in good ſtore of Cabbage cut ſmall, and ſome whole Spice, and when it is boiled enough, ſerve it in.

LXVI.

LXVI. *To make a Sallad of cold meat.*

Take the brawn of a cold Capon, or a a piece of cold Veal, and mince it very ſmall, with ſome Limon pill, then put in ſome Oil, Vinegar, Capers, Caviare, and ſome Anchovies, and mix them very well, then lay it in a Diſh in the form of a Star, and ſerve it in; Garniſh your Diſh with Anchovies, Limon and Capers.

LXVII. *To dry a Gooſe.*

Take a fair fat Gooſe, and powder it about a Moneth or thereabouts, then hang it up in a Chimney as you do Bacon, and when it is throughly dry, boil it well and ſerve it to the Table with ſome Muſtard and Sugar; Garniſh your Diſh with Bay leaves: Hogs Cheeks are very good dried thus.

LXVIII. *To dreſs Sheeps Tongues with Oiſters.*

Take your Sheeps Tongues about ſix of them, and boil them in water and ſalt till they be tender, then peel them, and ſlice them thin, then put them into a Diſh with a quart of great Oiſters; a little Clarret wine and ſome whole Spice, let them ſtew together a while, then put in ſome Butter and the yolks of three Eggs well beaten, ſhake them well together, then lay ſome Sippets into a Diſh, and put your Tongues upon them; Garniſh your Diſh with Oiſters, Barberries, and raw Parſley, and ſerve it in.

LXIX. *To make a Neats-tongue Pie.*

Let two ſmall Neats tongues or one great one be tenderly boiled, then peel them and ſlice them very thin, ſeaſon them with Pepper and Salt, and Nutmeg, then having your Paſte ready laid into your baking-pan, lay ſome Butter in the bottom, then lay in your Tongues, and one pound of Raiſins of the Sun, with a very little Sugar, then lay in more

more butter, ſo cloſe it and bake it, then cut it up, and put in the yolks of three Eggs, a little Clarret Wine and Butter, ſtir it well together, and lay on the Cover, and ſerve it; you may add a little Sugar if you pleaſe.

LXX. *A Capon with white Broth.*

Take a large Capon, and draw him, and truſs him, and boil him in water and a little ſalt, with ſome whole Spice:

When you think it is almoſt enough, put in one pound of Currans well waſhed and picked, four Ounces of Dates ſtoned and ſliced thin, and when they have boiled enough, put in half a pound of ſweet Almonds blanched and beaten fine with Roſe-water, ſtrain them in with ſome of the Liquor, then put in ſome Sack and Sugar; then lay ſome thin ſlices of white bread into a deep Diſh, and lay your Capon in the midſt, then poure your Broth over it.

Garniſh your diſh with plumped Raiſins and Prunes, and ſerve it in.

LXXI. *To make a Calves foot Pie.*

Take six Calves feet tenderly boiled, and cut them in halves, then make some Paste with fine Flower, Butter, cold Cream and the yolk and white of one Egg, rowl it very thin, and lay it into your baking-pan, then lay some butter in the bottom, and then your Calves feet with some large Mace, half a pound of Raisins of the Sun, half a pound of Currans, then lay more butter and close it and bake it, then cut it up, and put in the yolks of three Eggs, some white wine, Butter and a little salt, and so serve it to the Table; Garnish your Dish with pretty Conceits made in Paste, and baked a little.

LXXII. *To make an Artichoke Pie.*

Make your Paste as before named, and roule it thin, and lay it into your baking-pan.

Then lay in butter sliced thin, and then your bottoms of Artichokes tenderly boiled, season it with a little salt, a little gross Pepper, and some sliced Nutmeg, with a blade or two of Mace and a little Sugar, then lay in some Marrow, Candied Orange and

Citron

Citron Pill, with ſome Candied Eringo Roots; then cover it with butter, and cloſe it with your Paſte, and ſo bake it, then cut it up, and put in white wine, butter, and the yolks of Eggs and ſugar, cover it again, and ſerve it to the Table.

LXXIII. *To make an Oiſter-Pie.*

Make your Paſte as before, and lay it in your Pan, then lay in butter, and then put in as many great Oiſters as will almoſt fill your Pan with their Liquor ſtrained; ſome whole Pepper, Mace and Nutmeg; then lay in Marrow, and the yolks of hard Eggs, ſo cover them with butter, cloſe them, and bake your Pie, then put in White Wine, Anchovies, Butter and the Yolks of Eggs, cover it again and ſerve it to the Table.

LXXIV. *To make a Pig-Pie.*

Take a large Pig and ſlit it in two, and bone it, only the two ſides, not the Head, then having your Paſte ready laid in your Pan, and ſome butter in the bottom, lay in your Pig, ſeaſon it with Pepper, Salt, Nutmeg and Mace, and one handful of Sage ſhred ſmall and mixed with the ſpice and ſalt, then lay in more Butter, cloſe it, and bake it.

Serve it in cold with Muſtard, and garniſh your Diſh with Bay Leaves.

If you would eat it hot, you muſt leave out the Pepper and ſome of the Salt, and put in ſtore of Currans, and when it comes out of the Oven, put in ſome Butter, Vinegar, and Sugar, and ſo ſerve it.

LXXV. *To make a Rasberry Tart.*

Take ſome Puffe-paſte rolled thin, and lay it into your baking-Pan, then lay in your Rasberries and cover them with fine Sugar, then doſe your Tart and bake it; then cut it up, and put in half a Pint of Cream, the yolks of two or three Eggs well beaten, and a little Sugar; then ſerve it in cold

cold with the Lid off, and ſugar ſtrewed upon the brims of the Diſh.

LXXVI. *To make a Carp Pie.*

Have your Paſte ready laid in your bake-pan, and ſome Butter in the bottom.

Then take a large Carp, ſcale him, gut him, and waſh him clean, and dry him in a Cloth, then lay him into your Pan with ſome whole Cloves, Mace, and ſliced Nutmeg, with two handfuls of Capers, then put in ſome white Wine, and mix ſome butter with ſalt, and lay all over; then cloſe it, and bake it; this is very good to be eaten either hot or cold.

LXXVII. *To boil a Gooſe or Rabbits with Sauſages.*

Take a large Gooſe a little powdered, and boil it very well, or a Couple of Rabbits truſſed finely; when either of theſe are almoſt boiled, put in a Pound of Sauſages, and boil them with them, then lay either of theſe into a Diſh, and the Sauſages here and there one, with ſome thin Collops of Bacon fryed, then make for Sauce, Muſtard and Butter, and ſo ſerve it in.

LXXVIII. *To make a Fricaſie of Veal, Chicken, or Rabbits, or of any thing elſe.*

Take either of theſe and cut them into ſmall pieces, then put them into a frying pan with ſo much water as will cover them, with a little ſalt, whole Spice, Limon Pill, and a bundle of ſweet herbs, let them boil together till the Meat be tender, then put in ſome Oiſters, and when they are plumped, take a little Wine, either white or Clarret, and two Anchovies diſſolved therein with ſome butter, and put all theſe to the reſt, and when you think your Meat is enough, take it out with a little Skimmer, and put it into a Diſh upon Sippets; then put into your Liquor the yolks of Eggs well beaten, and mix them over the fire, then poure it all over your Meat; Garniſh your Diſh with Barberries, and ſerve it in; this Diſh you may make of raw meat or of cold meat which hath been left at Meals.

LXXIX.

LXXIX. *To make Scotch Collops of Veal or Mutton.*

Take your meat and ſlice it very thin, and beat it with a rolling-pin, then hack it all over, and on both ſides with the back of a Knife, then fry it with a little Gravie of any Meat, then lay your Scotch Collops into a Diſh over a Chafingdiſh of Coals, and diſſolve two Anchovies in Clarret wine, and add to it ſome butter and the yolks of three Eggs well beaten, heat them together, and poure it over them:

Then lay in ſome thin Collops of Bacon fryed, ſome Sauſage meat fried, and the yolks of hard Eggs fryed after they are boiled, becauſe they ſhall look round and brown, ſo ſerve it to the Table.

LXXX. *To make a Pudding of a Manchet.*

Take a Manchet, put it into a Poſnet, and fill the Poſnet up with Cream, then put in Sugar and whole Spice, and let it boil leiſurely till all the Cream be waſted away, then put it into a Diſh, and take ſome Roſe-water, and Butter and Sugar, and pour over it,

it, ſo ſerve it in with fine Sugar ſtrewed all over it.

Your Manchet muſt be chipped before you put it into the Cream.

LXXXI. *To make a Calves head Pie.*

Make your Paſte, and lay it into your Pan as before, then lay in Butter, and then your Calves Head, being tenderly boiled, and cut in little thin bits, and ſeaſoned with Pepper, Salt and Nutmeg, then put in ſome Oiſters, Anchovies and Clarret Wine, with ſome yolks of hard Eggs and Marrow, then cover it with Butter, and cloſe it and bake it, when it is baked, eat it hot.

LXXXII. *To dry Tongues.*

Take ſome Pump water and Bay Salt, or rather refined Saltpeter, which is better; make a ſtrong Brine therewith, and when the Salt is well melted in it, put in your Tongues, and let them lie one Week, then put them into a new Brine, made in the ſame manner, and in that let them lie a week longer, then take them out, and dry-ſalt them with Bay Salt beaten ſmall, till they are as hard as may be, then hang them in the

the Chimney where you burn Wood, till they are very dry, and you may keep them as long as you pleaſe; when you would eat of them, boil them with in the Pot as well as Water for that will make them look black, and eat tender, and look red within; when they are cold, ſerve them in with Muſtard and Sugar.

LXXXIII. *To make Angelot Cheeſe.*

Take ſome new Milk and ſtrokings together, the quantity of a Pail full, put ſome Runnet into it, and ſtir it well about, and cover it till your Cheeſe be come, then have ready narrow deep Moats open at both ends, and with your ſlitting Diſh fill your Moats as they ſtand upon a Board, without breaking or wheying the Cheeſe, and as they ſink, ſtill fill them up, and when you ſee you can turn them, which will be about the next day, keep them with due turning twice in a day, and dry them carefully, and when they are half a year old, they will be fit to be eat.

LXXXIV.

LXXXIV. *To make a Hare-Pie.*

Take the fleſh of a very large Hare, and beat it in a Mortar with as much Marrow or Beef Sewet as the Hare contains, then put in Pepper, Salt, Nutmeg, Cloves and Mace, as much as you judge to be fit and beat it again till you find they be well mixed, then having your Paſte ready in your Baking-Pan, lay in ſome Butter, and then your Meat, and then Butter again; ſo cloſe it, and bake it, and when it is cold, ſerve it in with Muſtard and Sugar; and garniſh your Diſh with Bay leaves; this will keep much longer than any other Pie.

LXXXV. *To roſt a Shoulder of Veniſon or of Mutton in Bloud.*

Take the Bloud of either the Deer or the Sheep, and ſtrain it, and put therein ſome grated bread and ſalt, and ſome Thyme plucked from the Stalks, then wrap your Meat in it and roſt it, and when you ſee the bloud to be dry upon it, baſte it well with butter, and make ſauce for it with Clarret Wine, Crums of Bread and Sugar, with ſome beaten Cinamon, ſalt it a little in the roſting,

roſting, but not too much; you may ſtick it with Roſemary if you will.

LXXXVI. *To ſtew a Pig.*

Lay a large Pig to the fire, and when it is hot, skin it, and cut it into divers pieces, then take ſome white wine and ſtrong broth, and ſtew it therein with an Onion or two cut very ſmall, a little Pepper, Salt, Nutmeg, Thyme, and Anchovies with ſome Elder Vinegar, ſweet Butter and Gravie; when it is enough, lay Sippets of French Bread in your Diſh, and put your Meat thereon; Garniſh your Diſh with Oranges and Limons.

LXXXVII. *To make a Fricaſie of Sheeps feet.*

Take your Sheeps feet tenderly boiled, and ſlit them, and take out the knot of hair within, then put them into a Frying-pan with as much water as will cover them, a little Salt, Nutmeg, a blade of Mace, and a bundle of ſweet herbs, and ſome plumped Currans; when they are enough, put in ſome Butter, and ſhake them well together, then lay Sippets into a Diſh, and put them upon

upon them with a Skimmer, then put into your Liquor a little Vinegar, the yolks of two or three Eggs, and heat it over the fire, and poure it over them; Garnish your Dish with Barberries, and serve it to the Table.

LXXXVIII. *To make a Steak-Pie with Puddings in it.*

Lay your Paste ready in your Pan, and lay some butter in the bottom, then lay a Neck of Mutton cut into steaks thereon, then take some of the best of a Leg of Mutton minced small, with as much Beef Sewet as Mutton; season it with beaten Spice and Salt, and a little Wine, Apples shred small, a little Limon Pill, a little Verjuice and Sugar, them put in some Currans, and when they are well mixed, make it into Balls with the yolks of Eggs, and lay them upon the steaks, then put in some Butter, and close your Pie and bake it, and serve it in hot.

LXXXIX. *To dreſs Salmon or other Fiſh by Infuſion, a very good way.*

Take a Joul of Salmon, or a Tail, or any other part, or any other Fiſh which you like, put it into a Pot or Pan, with ſome Vinegar, Water and Salt, Spice, ſweet herbs, and white Wine; when it is enough, lay it into a Diſh, and take ſome of the Liquor with an Anchovie or two, a little Butter, and the yolks of Eggs beaten; heat theſe over the fire, and poure over your Fiſh; if you pleaſe, you may put in ſhrimps, but then you muſt put in the more Butter; Garniſh your Diſh with ſome Limon or Orange, and ſome Shrimps.

XC. *To make Loaves to Butter.*

Take the yolks of twelve Eggs, and ſix whites, a little Yeaſt, Salt, and beaten Ginger, wet ſome Flower with this, and make it into a Paſte, let it lie to riſe a while, and then make it into Loaves, and prick them, and bake them, then put in white wine and Butter and Sugar, and ſerve it in.

XCI.

XCI. *To make a Calves Chaldron Pie, and Puddings alſo of it.*

Take a fat Calves Chaldron boiled tender, and ſhred it very ſmall, then ſeaſon it with beaten ſpice and ſalt:

Then put in a pound of Currans and ſomewhat more, and as much Sugar as you think fit, and a little Roſewater; then having your Pie ready, fill it with this, and preſs it down; cloſe it and bake it, then put ſome Wine into it, and ſo eat it.

If you will make Puddings of it, you muſt add a little Cream and grated bread, a little Sack, more Sugar, and the yolks of Eggs, and ſo you may bake them, or boil, or fry them.

XCII. *To make Rice-Cream.*

Boil a quart of Cream, then put in two handfuls of Rice Flower, and a little fine Flower, as much ſugar as is fit, the yolk of an Egg, and ſome Roſewater.

XCIII.

XCIII. *To make a Pompion-Pie.*

Having your Paſte ready in your Pan, put in your Pompion pared and cut in thin ſlices, then fill up your Pie with ſharp Apples, and a little Pepper, and a little ſalt, then cloſe it, and bake it, then butter it, and ſerve it in hot to the Table.

XCIV. *To fry Pompion.*

Cut it in thin Slices when it is pared, and ſteep it in Sack a while, then dip it in Eggs, and fry it in Butter, and put ſome Sack and Butter for Sauce, ſo ſerve it in with ſalt about the Diſh Brims.

XCV. *To make Miſers for Children to eat in Afternoons in Summer.*

Take half a Pint of good ſmall Beer, two ſpoonfuls of Sack, the Crum of half a penny Manchet, two handfuls of Currans waſhed clean and dried, and a little of grated Nutmeg, and a little ſugar, ſo give it to them cold.

XCVI.

XCVI. *To fry Toasts.*

Take a twopenny white Loaf, and pare away the Cruſt, and cut thin ſlices of it, then dip them firſt in Cream, then in the yolks of Eggs well beaten, and mixed with beaten Cinamon, then fry them in Butter, and ſerve them in with Verjuice, Butter and Sugar.

XCVII. *To boil or rather ſtew Carps in their own Blood.*

Take two fair Carps, and ſcowr them very well from ſlime with water and a little ſalt, then lay them in a Diſh and open their bellies, take away their Guts, and ſave the Blood and Rows in the Diſh, then put in a pint of Clarret Wine, ſome whole Spice, and ſome Salt, with a little Horſe-Radiſh Root, then cover them cloſe, and let them ſtew over a Chafingdiſh of Coals, and when they are enough, lay them into a Diſh, which muſt be rubbed with a Shelots, and Sippets laid in, then take a little of the Liquor, and an Anchovie or two, with a little Butter, heat them together, and poure it over

ver them, then garnish your Dish with Capers, Oranges or Limons, and serve it in very hot.

XCVIII. *To make Fritters.*

Take half a pint of Sack and a pint of Ale, a little Yest, the yolks of twelve Eggs, and six Whites, with some beaten Spice and a very little salt, make this into thick Batter with fine Flower, then boil your Lard, and dip round thin slices of Apples in this Batter, and fry them, serve them in with beaten spice and sugar.

XCIX. *To pickle Coleflowers.*

Take some white wine, Vinegar and salt, with some whole Spice, boil them together very well, then put in your Coleflowers, and cover them, and let them stand upon Embers for one hour, then take them out, and when they are cold, put them into a Pot, and boil the Liquor again with more Vinegar, and when it is cold, put it to them, and keep them close from the Air.

C.

C. To preſerve Orange or Limon Pill in thin ſlices in Jelly.

Take the moſt beautiful and thickeſt Rinds, and then cut them in halves, and take their Meat clean out, then boil them in ſeveral waters till a ſtraw will run through them, then waſh them in cold water, and pick them and dry them:

Then take to a Pound of theſe, one quart of water wherein thin ſlices of Pippins have been boiled, and that the water feels ſlippery, take to this water three pounds of Sugar, and make thereof a Syrup, then put in your Pills and ſcald them, and ſet them by till the next day, then boil them till you find that the Syrup will Jelly, then lay your Pills into your Glaſſes, and put into your Syrup the Juice of three Oranges and one Limon, then boil it again till it be a ſtiff Jelly, and put it to them.

CI. *To make Cakes of the Pulp of Limons, or rather the Juice of Limons.*

Take out all the Juicie part of the Limon without breaking the little skins which hold it, then boil ſome Sugar to a Candy height, and put in this Juice, and ſtir it about, and immediately put it into a warm Stove, and put in fire twice or thrice a day, when you ſee that it doth Candy on the one ſide, then turn them out of the Glaſſes with a wet knife on the other upon a ſleeked Paper, and then let that candy alſo, and put them up in a Box with Papers between them.

CII. *To make good Minced Pies:*

Take one Pound and half of Veal parboiled, and as much Sewet, ſhred them very fine, then put in 2 pounds of Raiſins, 2 pound Currans, 1 pound of Prunes, 6 Dates, ſome beaten Spice, a few Caroway ſeeds, a little Salt, Verjuice, Roſewater and Sugar, ſo fill your Pies, and let them ſtand one hour in the Oven:

When they go to Table ſtrew on fine Sugar.

CIII.

CIII. *To make a Loaf of Curds.*

Take the Curds of three quarts of Milk rubbed together with a little Flower, then put in a little beaten Ginger, and a little Salt, half a Pint of Yeaſt, the yolks of ten Eggs, and three Whites; work theſe into a ſtiff Paſte with ſo much Flower as you ſee fit, then lay it to riſe in a warm Cloth a while, then put in Butter, Sugar, Sack, and ſome beaten Spice, and ſo ſerve it in.

CIV. *To make Cheeſe Loaves.*

Take the Curds of three quarts of Milk, and as much grated Bread as Curd, the yolks of twelve Eggs, and ſix Whites, ſome Cream, a little Flower, and beaten Spice, a little Salt, and a little Sack, when you have made it into a ſtiff Paſte with a little flower, roul ſome of it thin to fry, and ſerve them in with beaten Spice and Sugar ſtrewed over them.

Then make the reſt into a Loaf, and bake it, then cut it open, and ſerve it in with Cream, Butter and Sugar.

CV.

CV. *To fry Oisters.*

Take of your largeſt Oiſters, waſh them, and dry them, then beat an Egg or two very well, and dip them in that, and ſo fry them, then take their Liquor, and put an Anchovy to it, and ſome Butter, and heat them together over the fire, and having put your fryed Oiſters in a Diſh, poure the Sawce over them nd ſerve them in.

CVI. *To broil Oiſters.*

Take your largeſt Oiſters, and put them into Scollop Shells, or into the biggeſt Oiſter ſhells with their own Liquor, and ſet them upon a Gridiron over Charcoals, and when you ſee they be boiled in the Liquor, put in ſome Butter, a few Crums of bread, and a little Salt, then let them ſtand till they are very brown, and ſerve them to the Table in the Shells upon a Diſh and Pie-Plate.

CVII. *To roſt Oiſters.*

Take the largeſt, and ſpit them upon little long ſticks, and tie them to the Spit, then lay them down to the fire, and when they are dry, baſt them with Claret Wine, and put into your Pan two Anchovies, and two or three Bay-leaves, when you think they are enough, baſt them with Butter, and dredge them, and take a little of that liquor in the Pan, and ſome Butter, and heat it in a Porringer, and poure over them.

CVIII. *To make moſt excellent and delicate Pies.*

Take two Neats Tongues tenderly boiled, and peel them, and mince them ſmall with ſome Beef Sewet or Marrow, then take a pound of Currans, and a pound of Raiſins of the Sun ſtoned, ſome beaten Spice, Roſe-water, a little Salt, a little Sack and Sugar.

Beat all theſe with the minced meat in a Mortar till it come to a perfect Paſte, then having your Paſte ready laid in your baking-Pan, fill it or them with this Meat, then lay on the top ſome ſliced Dates, and ſo cloſe

cloſe them, and bake them, when they are cold they will cut ſmooth like Marmalade.

CIX. *To make fine Cuſtards.*

Take two quarts of Cream and boil it well with whole Spice, then put in the yolks of twelve Eggs, and ſix Whites well beaten and ſtrained, then put in theſe Eggs over the fire, and keep them ſtirring leſt they turn, then when they are throughly hot, take it off and ſtir it till it be almoſt cold, then put in Roſewater and Sugar, and take out the whole Spice, then put your Cuſtard into ſeveral things to bake, and do not let them ſtand too long in the Oven; when you ſerve them in, ſtrew on ſmall French Comfits of divers colours, or elſe fine Sugar, which you pleaſe.

CX. *To make a Stump Pie.*

Take a pound of Veal and as much Sewet, parboil your Veal, and ſhred them together, but not very ſmall, then put in one pound of Raiſins, one pound of Currans, four Ounces of Dates ſtoned and ſliced thin, ſome beaten Spice, Roſewater and Sugar, and a little Salt, then take the yolks of Eggs, well beaten, and mix amongſt the reſt of the things very well, then having your Pie ready, fill it and preſs it down, then lid it, and bake it.

CXI. *To make Egg-Pies.*

Take the yolks of eight hard Eggs, and ſhred them ſmall with their weight of Beef Sewet minced very ſmall alſo, then put in one pound of Currans, four Ounces of Dates ſtoned and ſliced, ſome beaten Spice, Limon pill, Roſewater and Sugar, and a little Salt, mix them well together, if you pleaſe, you may put in an Apple ſhred ſmall, ſo fill your Pies and bake them, but not too much, ſerve them to the Table with a little Wine.

CXII. *To make haſhed Meat.*

Take a Leg or a Shoulder of Mutton, lay it down to the fire, and as it doth roſt, cut it off in little bits, and let it lie in the Pan, baſt it with Clarret wine and butter, and a little Salt, and put two or three Shelots in your Pan, when you have cut off ſo much as you can, lay the bones into a Diſh over a Chafingdiſh of Coals, and put you Meat to it with the Liquor, and two Anchovies, cover it, and let it ſtew a while, when it is enough, put in ſome Capers, and ſerve it in with Sippets; Garniſh your Diſh with Olives and Capers, and Samphire; thus you may do with any cold meat between two Diſhes.

CXIII. *To make a Fricaſie of Oiſters.*

Take a quart of Oiſters and put them into a frying pan with ſome white Wine & their own Liquor, a little Salt, & ſome whole ſpice, and two or three Bay Leaves, when you think they be enough, lay them in a diſh well warmed, then adde to their Liquor two Anchovies, ſome Butter, and the yolks of four Eggs; Garniſh your Diſh with Barberries.

CXIV. *To make a Fricaſie of Eels.*

Take a midling ſort of Eels, ſcoure them well, and cut off the heads and throw them away, then gut them, and cut them in pieces, then put them into a frying pan with ſo much white Wine and water as will cover them, then put in whole Spice, a bundle of ſweet herbs and a little Salt, let them boil, and when they be very tender, take them up and lay them into a warm Diſh, then add to their Liquor two Anchovies, ſome Butter and the yolks of Eggs, and poure over them:

Thus you may make Fricaſies of Cockles or of Shrimps, or Prawns.

Garniſh your Diſh with Limon and Barberries.

CXV. *To make an Eel-Pie.*

Take your largeſt Eels, and flay them, and cut them in pieces, then having your Pie ready with Butter in the bottom, ſeaſon your Eels with Pepper, Salt and Nutmeg, then lay them in and cover them with Butter, ſo cloſe it and bake it, if you pleaſe, you may put in ſome Raiſins of the Sun, and

and ſome large Mace, it is good hot or cold.

CXVI. *To ſouce an Eel and Collar it.*

Take a very large fat Eel and ſcoure it well, throw away the head and gut her, and ſlit her down the back, ſeaſon her with Pepper, Salt, Nutmeg and Mace, then boil her in white wine, and Salt and water, with a bundle of ſweet herbs and ſome Limon pill, when it is well boiled, take it up and lay it to cool; then put good ſtore of Vinegar into the Liquor, and when it is cold, put in your Eel, and keep it:

You muſt roule it up in a Collar and tie it hard with a Tape, and ſew it up in a Cloth, then put it in to boil; when it hath lain a week, ſerve it to the Table with a Roſemary Branch in the middle, and Bay Leaves round the Diſh ſides; eat it with Muſtard.

CXVII. *To ſtew Eels.*

Take them without their heads, flay them and cut them in pieces, then fill a Poſnet with them, and ſet them all on end one by one cloſe to one another, then put in ſo much white Wine and water as will cover them, then put in good ſtore of Currans to them, whole Spice, ſweet herbs, and a little ſalt, cover them and let them ſtew, and when they are very tender, put in ſome Butter, and ſo ſhake them well, and ſerve them upon Sippits; Garniſh your Diſh with Orange or Limon and raw Parſley.

CXVIII. *To make a Herring Pie.*

Take four of the beſt pickled Herrings, and skin them, then ſplit them and bone them, then having your Pie in readineſs with Butter in the bottom, then lay your Herrings in halves into your Pie one lay of them, then put in Raiſins, Currans and Nutmeg, and a little Sugar, then lay in more Butter, then more Herrings, Fruit and Spice, and more Butter, and ſo cloſe it, and bake it; your Herrings muſt be well watered.

CXIX.

CXIX. *To roſt a Pike and to lard it.*

Take a large Pike, and ſcale it, gut it, and waſh it clean, then lard it on the back with pickled Herring and Limon Pill, then ſpit it and lay it down to the fire to roſt, baſt it often with Claret Wine and Butter, when it is enough, make Sauce for it with Claret Wine and Butter, and ſerve it in.

CXX. *To boil freſh Salmon.*

Take a Joll or a Tail of freſh Salmon, then take Vinegar and Water, Salt and whole Spice, and boil them together, then put in your Salmon, and when it is boiled, take ſome Butter and ſome of the Liquor with an Anchovie or two, and a little white Wine and a quart of Shrimps, out of their Shells, heat theſe together, and ſo Diſh your Salmon, and poure this over it.

Garniſh your Diſh with Shrimps and Anchovies, and Slices of Limon.

CXXI. *To boil a Cods Head.*

Boil Wine, Water and Salt together, with whole Spice and ſweet herbs, and a little Horſe Radiſh Root, then put in your Cods head, and boil it very well, then drain it well from the Water, and lay it in a diſh over a Chafingdiſh of Coals:

Then take ſome of the Liquor and two Anchovies, ſome butter and ſome Shrimps, heat them over the fire, and poure over it, then poach ſome Eggs and lay over it, and alſo about the Brims of the Diſh; Garniſh your Diſh with Limon and Barberries, ſo ſerve it to the Table very hot:

Thus you may do Haddocks or Whitings, or any other freſh Fiſh you like beſt.

CXXII.

CXXII. *To make Olives of Veal.*

Take thin ſlices of a Leg of Veal, and have ready ſome Sewet finely ſhred, ſome Currans, beaten Spice, ſweet herbs, and hard yolks of Eggs, and a little ſalt mixed well together, then ſtrew it upon the inſides of your ſlices of Meat, and roul them up hard, and make them faſt with a ſcure, ſo ſpit them and roſte them, baſte them with Butter, and ſerve them in with Vinegar, Butter and Sugar.

CXXIII. *To make an Olive Pie.*

Having your Paſte in readineſs with Butter in the bottom, lay in ſome of the forenamed Olives, but not faſtned with a Scure, then put in Currans, hard Eggs, and ſweet Butter, with ſome herbs ſhred fine; be ſure you cover it well with Butter, and put in a little white Wine and Sugar, and cloſe it, and bake it, eat it hot or cold, but hot is better.

CXXIV.

CXXIV. *To make a Ball to take ſtains out of Linnen, which many times happens by Cooking or Preſerving.*

Take four Ounces of hard white Sope, beat it in a Mortar, with two ſmall Limons ſliced, and as much Roch Allom as a Hazle Nut, when they are beaten well together, make it up in little Balls, rub the ſtain therewith, and then waſh it in warm water, till you ſee it be quite out.

CXXV. *To make a fine Pomander.*

Take two Ounces of Labdanum, of Benjamin and Storax one Ounce, Muſk ſix gr. as much of Civet, as much of Ambergreece, of Calamus Aromaticus, and Lignum Aloes, of each the weight of a Groat, beat all theſe in a hot Mortar and with a hot Peſtel, till it come to a perfect Paſte, then take a little Gum Dragon ſteeped in Roſewater, and rub your hand withal, and make it up with ſpeed, and dry them, but firſt make them into what ſhapes you pleaſe, and print them.

CXXVI. *A very fine waſhing-Ball.*

Take three Ounces of Orrice, half an Ounce of Cypreſs-wood, 2 Ounces of Calamus Aromaticus, 1 ounce of Damask-Roſe leaves, 2 ounces of Lavender-flowers, a quarter of an Ounce of Cloves, beat all theſe and ſearce them fine, then take two pounds and an half of Caſtile Sope diſſolved in roſe-water, and beat all theſe forenamed things with the Sope in a Mortar, and when they are well incorporated, make it into Balls, and keep them in a Box with Cotton as long as you pleaſe.

CXXVII. *To make French Broth called* Kinck.

Take a Leg of Beef and ſet it over the fire with a good quantity of fair water, when it boils ſcum it, & what meat ſoever you have to dreſs that day, either of Fowl or ſmall meat, put it all into this Liquor & parboil it, then take out thoſe ſmall meats, and put in ſome French Barley, and ſome whole Spice, one Clove or two of Garlick, & a handful of Leeks, & ſome ſalt, when it is boiled enough, pour it from the Barley, and put in a little Saffron, ſo ſerve it in; and garniſh your Diſh with ſliced Oranges or Limons, and put a little of the juice therei.

CXXVIII. *To make Broth of a Lamb's Head.*

Boil it with as much water as will cover it, with whole Spice, and a little Salt, and a bundle of ſweet herbs, then put in ſtrained Oatmeal and Cream, and ſome Currans, when you take it up, put in Sack and Sugar, then lay the head in a Diſh, and put the Broth to it, and ſerve it in.

CXXIX. *To ſeaſon a Chicken-Pie.*

Having your Paſte rolled thin, and laid into your baking pan, lay in ſome Butter, then lay in your Chickens quartered, and ſeaſoned with Pepper, Nutmeg, and a little Salt, then put in Raiſins, Cutrrans and Dates, then lay Butter on the top, cloſe it and bake it, then cut it up, and put in Clouted Cream, Sack and Sugar.

CXXX. *To make an Herb-Pie.*

Take Spinage, hard Letuce, and a few ſweet herbs, pick them, waſh them, and ſhred them, and put them into your Pie with Butter, and Nutmeg and Sugar, and a little Salt, ſo cloſe it and bake it, then draw it and, open it, and put in Clouted Cream, Sack and Sugar, and ſtir it well together, and ſerve it in.

CXXXI. *To roſte Lobſters.*

Take two fair Lobſters alive, waſh them clean, and ſtop the holes as you do to boil, then faſten them to a Spit, the inſides together; make a good fire, and ſtrew Salt on them, and that will kill them quickly, baſt them with Water and ſalt till they be very red, then have ready ſome Oiſters ſtewed and cut ſmall; put them into a Diſh with melted Butter beaten thick with a little water, then take a few Spoonfuls of the Liquor of the ſtewed Oiſters, and diſſolve in it two Anchovies, then put it to the melted Butter, then take up your Lobſters, and crack the ſhells that they may be eaſie to open,

CXXXII.

CXXXII. *To make a Pumpion-Pie.*

Take a Pumpion, pare it, and cut it in thin ſlices, dip it in beaten Eggs and Herbs ſhred ſmall, and fry it till it be enough, then lay it into a Pie with Butter, Raiſins, Currans, Sugar and Sack, and in the bottom ſome ſharp Apples, when it is baked, butter it and ſerve it in.

CXXXIII. *To make an Artichoke Pudding.*

Boil a quart of Cream with whole Spice, then put in half a pound of ſweet Almonds blanched, and beaten with Roſewater, when they have boiled well, take it from the fire, and take out the Spice, when it is almoſt cold, put in the yolks of ten Eggs, ſome Marrow, and ſome bottoms of Artichokes, then ſweeten it with ſugar, and put in a little ſalt, then butter a Diſh, and bake it in it, ſerve it tn the Table ſtuck full of blanched Almonds, and fine Sugar ſtrewed over it.

CXXXIV.

CXXXIV. *To pickle Sprats like Anchovies.*

Take a Peck of the biggeſt Sprats without their heads, and ſalt them a little over night, then take a Pot or Barrel; and lay in it a Lay of bay ſalt, atd then a lay of Sprats, and a few bay leaves, then ſalt again; thus do till you have filled the Veſſel, put in a little Limon Pill alſo among your Bay Leaves, then cover the Veſſel and pitch it, that no Air get in, ſet it in a cool Cellar, and once in a week turn it upſide down; in three Moneths you may eat of them.

CXXXV. *To keep Artichokes all the Year.*

Gather your Artichokes with long ſtalks, and then cut off the ſtalks cloſe to them, then boil ſome water with good Pears and Apples ſliced thin, and the Pith of the great ſtalks, and a Quince or two quartered to give it a reliſh, when theſe have boiled a while, put in your Artichokes, and boil all together till they be tender, then take them up and ſet them to cool, then boil your Liquor well & ſtrain it, when your Artichokes be cold, put them into your Barrel, and when the Liquor is cold, pour it over them, ſo cover it cloſe that no Air get in. CXXXVI.

CXXXVI. *To make a Pasty of a Joll of Ling.*

Make your Crust with fine Flower, Butter, cold Cream, and two yolks of Eggs:

Roul it thin and lay it in your Bake-pan, then take part of a Joll of Ling well boiled, and pull it all in Bits, then lay some Butter into your Pasty and then the Ling, then some grated Nutmeg, sliced Ginger, Cloves and Mace, Oisters, Muscles, Cockles, and Shrimps, the yolks of raw Eggs, a few Comfits perfumed, Candied Orange Pill, Citron Pill, and Limon Pill, with Eringo Roots:

Then put in White Wine, and good store of Butter, and put on a thick Lid, when it is baked, open it, and let out the steam.

CXXXVII.

CXXXVII. *To make French Servels.*

Take cold Gammon of Bacon, fat and lean together, cut it ſmall as for Sauſages, ſeaſon it with Pepper, Cloves and Mace, and a little Shelots, knead it into a Paſte with the yolks of Eggs, and fill ſome Bullocks Guts with it, and boil them; but if you would have them to keep, then do not put in Eggs.

When you have filled the Guts, boil them, and hang them up, and when you would eat them, ſerve them in thin ſlices with a Sallad.

CXXXVIII. *To make a Pallat Pie.*

Take Oxe Pallats and boil them ſo tender that you may run a ſtraw through them; to three Palates take ſix Sheeps tongues boiled tender and peeled, three ſweet-Breads of Veal, cut all theſe in thin ſlices, then having your Pie ready, and Butter in the bottom, lay in theſe things, firſt ſeaſoned with Pepper, Salt and Nutmeg, and Thyme and Parſley ſhred ſmall, and as the Seaſon of the year is, put into it Aſparagus, Anchovies, Cheſnuts, or what you pleaſe elſe, as Candied

died Orange Pill, Limon Pill, or Citron Pill, with Eringo roots, and the yolks of hard Eggs, ſome Marrow and ſome Oiſters, then lay in good ſtore of Butter on the top, ſo cloſe it and bake it, then put in white Wine, Butter, the yolks of Eggs, and Vinegar and Sugar; heat them together over the fire, & ſerve it in.

CXXXIX. *To make Sauce for Fowles or Mutton.*

Take Claret Wine, Vinegar, Anchovies, Oiſters, Nutmeg, Shelot, Gravie of Mutton or Beef, ſweet Butter, Juice of Limon, and a little Salt, and if you pleaſe, Orange or Limon Pill.

CXL. *To make Oat-Cakes.*

Take fine Flower, and mix it very well with new Ale yeaſt, and make it very ſtiff, then make it into little Cakes, and roul them very thin, then lay them on an Iron to bake, or on a baking ſtone, and make but a ſlow fire under it, and as they are baking, take them and turn the edges of them round on the Iron, that they may bake alſo, one quarter of an hour will bake them; a little before you take them up, turn them on the other

ther ſide, only to flat them ; for if you turn them too ſoon, it will hinder the riſing, the Iron or Stone whereon they are baked, muſt ſtand at diſtance from the fire.

CXLI. *To make a rare Lamb Pie.*

Take a Leg of Lamb, aud take the meat clean out of it at the great end, but keep the skin whole, then preſs the Meat in a Cloth, and mince it ſmall, and put as much Beef Suet to it as the Meat in weight, and mince it ſmall, then put to it Naples Bisket grated fine, ſeaſon it with beaten Spice, Roſewater, and a little Salt, then put in ſome Candied Limon Pill, Orange Pill, and Citron Pill ſhred ſmall, and ſome ſugar, then put part of the Meat into the skin, then having your Pie in readineſs, and Butter in the bottom, lay in this Meat, then take the reſt of yo ur Meat, and make it into Balls or Puddings with yolks of Eggs, then lay them into the Pie to fill up the Corners,then take Candied Orange, Limon and Citron Pill, cut in long narrow ſlices and ſtrew over it ; you may put in Currans and Dates if you pleaſe, then lay on Butter, & cloſe up your Pie & bake it,and leave a Tunnel, when it is baked, put in Sack, Sugar, yolks of Eggs & Butter heat together, if you put in Marrow, it will be the better.

CXLII.

CXLII. *To fry Garden Beans.*

Boil them and blanch them, and fry them in ſweet Butter, with Parſley and ſhred Onions and a little ſalt, then melt Butter for the Sauce.

CXLIII. *To make a Sorrel Sallad.*

Take a quantity of French Sorrel picked clean and waſhed, boil it with water and a little Salt, and when it is enough, drain it, and butter it, and put in a little Vinegar and Sugar into it, then garniſh it with hard Eggs and Raiſins.

CXLIV. *To make good cold Sallads of ſeveral things.*

Take either Coleflowers, or Carrots, or Parſneps, or Turneps after they are well boiled, and ſerve them in with Oil, Vinegar and Pepper, alſo the Roots of red Beets boiled tender are very good in the ſame manner.

CXLV.

CXLV. *To make the beſt ſort of Pippin Paſte.*

Take a pound of raw Pippins ſliced and beaten in a Mortar, then take a pound of fine Sugar and boil it to a Candy height with a little fair water, then put in your Pippins, and boil it till it will come from the bottom of the Poſnet, but ſtir it for fear it burn.

CXLVI. *To make Sance for a Leg of Veal roſted.*

Take boiled Currans, and boiled Parſley, and hard Eggs and Butter and Sugar hot together.

CXLVII. *To make Sance for a Leg of Mutton roſted with Cheſnuts.*

Take a good quantity of Cheſnuts, and boil them tender, then take the ſhells off, and bruiſe them ſmall, then put to them Claret wine, Butter and a little Salt, ſo put it into the Diſh to the Meat, and ſerve it in.

CXLVIII.

CXLVIII. *To keep Quinces white, either to preſerve whole, or for white Marmalade or Paſte.*

Coddle them with white Wine and Water, and cover them with ſliced Pippins in the Codling.

CXLIX. *To make little Paſties with ſweet Meats to fry.*

Make ſome Paſte with cold water, butter and flower, with the yolk of an Egg, then roul it out in little thin Cakes, and lay one ſpoonful of any kind of Sweet meats you like beſt upon every one, ſo cloſe them up and fry them with Butter, and ſerve them in with fine Sugar ſtrewed on.

CL. *To boil a Capon on the French fashion.*

Boil your Capon in water and salt and a little dusty Oatmeal to make it look white, then take two or three Ladles full of Mutton Broth, a Faggot of sweet herbs, two or three Dates cut in long pieces, a few parboiled Currans, and a little whole Pepper, a little Mace and Nutmeg, thicken it with Almonds; season it with Verjuice, Sugar, and a little sweet Butter, then take up your Capon and lard it well with preserved Limon, then lay it in a deep Dish, and poure the broth upon it; then garnish your Dish with Suckets and preserved Barberries.

CLI. *To souce a Pike, Carp or Bream.*

Draw your Fish, but scale it not, and save the Liver of it; wash it very well, then take white Wine, as much water again as wine, boil them together with whole spice, salt and a bundle of sweet herbs, and when it boiles put in your Fish, and just before it a little Vinegar; for that will make it crisp: when it is enough, take it up and put it into a Trey, then put into the Liquor

ſome whole Pepper, and whole Ginger, and when it is boiled enough, take it off and cool it, and when it is quite cold, put in your Fiſh, and when you ſerve it in, lay ſome of the Jelly about the Diſh ſides, and ſome Fennel and Sawcers of Vinegar.

CLII. *To boil a Gurnet on the French Faſhion.*

Draw your Gurnet and waſh it, boil it in water and ſalt and a bundle of ſweet herbs; when it is enough, take it up and put it into a Diſh with Sippets over a Chafingdiſh of Coals; then take verjuice, butter, Nutmeg and Pepper, and the yolks of two Eggs, heat it together, and pour over it; Garniſh your Diſh as you pleaſe.

CLIII. *To roſt a Leg of Mutton on the French faſhion.*

Take a Leg of Mutton, and pare off all the Skin as thin as you can, then lard it with ſweet Lard, and ſtick it with Cloves, when it is half roſted, cut off three or four thin pieces, and mince it with ſweet herbs and a little beaten Ginger, put in a Ladle full of

of Claret wine, and a little ſweet butter, two ſpoonfuls of verjuice and a little Pepper, a few Capers, then chop the yolks of two hard Eggs in it, then when theſe have ſtewed a while in a Diſh, put your bonie part which is roſted into a Diſh, and poure this on it and ſerve it in.

CLIV. *To roſt a Neats Tongue.*

Chop ſweet herbs fine with a piece of raw Apple, ſeaſon it with Pepper and Ginger, and the yolk of an Egg made hard and minced ſmall, then ſtuff your Tongue with this, and roſt it well, and baſte it with butter and wine; when it is enough, take verjuice, butter, and the Juice of a Limon, and a little Nutmeg, then Diſh your tongue and poure this Sauce over it and ſerve it in.

CLV. *To boil Pigeons with Rice.*

Take your Pigeons and truſs them, and ſtuff their bellies with ſweet herbs, then put them into a Pipkin with as much Mutton broth as will cover them, with a blade of Mace, and ſome whole Pepper; boil all theſe together until the Pigeons be tender, and put in Salt:

Then take them from the fire, and ſcum off the Fat very clean, then put in a piece of ſweet Butter, ſeaſon it with Verjuice, Nutmeg and a little Sugar, thicken it with Rice boiled in ſweet Cream; Garniſh your Diſh with preſerved Barberries and Skirret Roots boiled tender.

CLVI. *To boil a Rabbit.*

Take a large Rabbit, truſs it and boil it with a little Mutton Broth, white wine and a blade of Mace, then take Lettuce, Spinage, and Parſlie, Winter-Savory and ſweet Marjoram, pick all theſe and waſh them clean, and bruiſe them a little to make the broth look green, thicken it with the Cruſt of a Manchet firſt ſteeped in a little broth, and put in a little ſweet Butter, ſeaſon it with Ver-

Verjuice and Pepper, and ſerve it to the Table upon Sippets; Garniſh the Diſh with Barberries.

CLVII. *To boil a Teal or Wigeon.*

Parboil either of theſe Fowls and throw them into a pail of fair water, for that taketh away the Rankneſs, then roſt them half, and take them from the fire, and put ſweet herbs in the bellies of them, and ſtick the Breſts with Cloves, then put them in a Pipkin with two or three Ladles full of Mutton broth, very ſtrong of the Meat, a blade of whole Mace, two or three little Onions minced ſmall; thicken it with a Toaſt of Houſhold bread, and put in a little Butter, then put in a little Verjuice, ſo take it up and ſerve it.

CLVIII. *To boil Chickens or Pigeons with Goosberries or Grapes.*

Boil them with Mutton Broth and white Wine, with a Blade of Mace and a little Salt, and let their bellies be filled with ſweet herbs, when they are tender thicken the Broth with a piece of Manchet, and [the yolks of two hard Eggs, ſtrained with ſome of the Broth, and put it into a deep Diſh with ſome Verjuice and Butter and Sugar, then having Gooſeberries or Grapes tenderly ſcalded, put them into it, then lay your Chickens or Pigeons into a Diſh, and poure the Sauce over them, and ſerve them in.

CLIX. *A made Diſh of Rabbits Livers.*

Take ſix Livers and chop them fine with ſweet herbs and the yolks of two hard Eggs, ſeaſon it with beaten Spice, and Salt, and put in ſome plumped Currans, and a little melted Butter, ſo mix them very well together, and having ſome Paſte ready rouled thin,

thin, make it into little Paſties and fry them, ſtrew Sugar over them and ſerve them.

CLX. *To make a Florentine with the Brawn of a Capon, or the Kidney of Veal.*

Mince any of theſe with ſweet Herbs, then put in parboiled Currans, and Dates minced ſmall, and a little Orange or Limon Pill which is Candied, ſhred ſmall, ſeaſon it with beaten Spice and Sugar, then take the yolks of two hard Eggs and bruiſe them with a little Cream, a piece of a ſhort Cake grated, and Marrow cut in ſhort pieces, mix all theſe together with the forenamed Meat, and put in a little Salt and a little Roſewater, and bake it in a Diſh in Puff-Paſte, and when you ſerve it in, ſtrew Sugar over it.

CLVI. *A Friday Pie without Fiſh or Fleſh.*

Waſh a good quantity of green Beets, and pluck out the middle ſtring, then chop them ſmall, with two or three ripe Apples well reliſhed, ſeaſon it with Pepper, Salt and Ginger, then adde to it ſome Currans, and having your Pie ready, and Butter in the bottom, put in theſe herbs, and with them a little Sugar, then put Butter on the top, and cloſe it and bake it, then cut it up, and put in the Juice of a Limon and Sugar.

CLXII. *To make Umble Pies.*

Boil them very tender, and mince them very ſmall with Beef Sewet and Marrow, then ſeaſon it with beaten Spice and Salt, Roſewater and Sugar and a little Sack, ſo put it into your Paſte with Currans and Dates.

CLXIII.

CLXIII. *To bake Chickens with Grapes.*

Scald your Chickens and truſs them, and ſeaſon them with Pepper, Salt and Nutmeg, and having your Pie ready, and Butter laid in the bottom, put in your Chickens, and then more butter, and bake them with a thin Lid on your Pie, and when it is baked, put in Grapes ſcalded tender, Verjuice, Nutmeg, Butter and Sugar, and the Juice of an Orange ſo ſerve it in.

CLXIV. *To make a good Quince-Pie.*

Take your faireſt Quinces and Coddle them till a ſtraw will run through them, then core them and pare them, then take their weight in fine Sugar, and ſtuff them full of Sugar, then having your Pie ready, lay in your Quinces, and ſtrew the reſt of your Sugar over them, and put in ſome whole Cloves and Cinamon, then cloſe it, & bake it; you muſt let it ſtand in the Oven four or five hours; ſerve it in cold, and ſtrew on Sugar.

CLXV. *To make Tarts of Pippins.*

Having ſome Puff-Paſte ready in a Diſh or Pan, lay in ſome preſerved Pippins which have Orange Pill in them, and the Juice of Orange or Limon, ſo cloſe them and bake them a little.

CLXVI. *To make a good Pie of Beef.*

Take the Buttock of a fat Oxe, ſlice it thin, mince it ſmall and beat it in a Mortar to a Paſte, then lard it very well with Lard, and ſeaſon it with beaten Spice, then make your Pie, and put it in with ſome Butter and Claret wine, and ſo bake it well, and ſerve it in cold with Muſtard and Sugar, and garniſh it with Bay-Leaves.

CLXVII. *To bake a Swan.*

Scald it and take out the bones, and parboil it, then ſeaſon it very well with Pepper, Salt and Ginger, then lard it, and put it in a deep Coffin of Rye Paſte with ſtore of Butter, cloſe it and bake it very well, and when it is baked, fill up the Vent-hole with melted Butter, and ſo keep it, ſerve in as you do the Beef-Pie.

CLXVIII. *To bake a Turkey or Capon.*

Bone the Turkey, but not the Capon, parboil them, & ſtick Cloves on their breſts, lard them, and ſeaſon them well with Pepper and Salt, and put them in a deep Coffin with good ſtore of Butter, and cloſe your Pie, and bake it, and ſoak it very well; when it is baked, fill it up with melted butter, and when it is quite cold, ſerve it in and eat it with Muſtard and ſugar: garniſh it with Bay Leaves.

CLXIX.

CLXIX. *To make Fritters.*

Take the Curds of a Sack Poſſet, the yolks of ſix Eggs, and the Whites of two, with a little fine Flower to make it into a thick Batter, put in alſo a Pomewater cut in ſmall pieces, ſome beaten Spice, warm Cream, and a ſpoonful of Sack, and a little ſtrong Ale; mingle all theſe very well, and beat them well, then fry them in very hot Lard, and ſerve them in with beaten Spice and fine Sugar.

CLXX. *To bake Woodcocks, Black-birds Sparrows or Larks.*

Truſs and parboil them, then ſeaſon them with Pepper and Salt, and put them into a Pie with good ſtore of butter, and ſo bake them, then fill them up with Butter.

CLXXI.

CLXXI. *To bake a Goose.*

Bone your Goose and parboil it, and season it with Pepper and Salt, and lay it into a deep Coffin with good store of Butter top and bottom, then bake it very well, and when it is baked, fill up the Pie at the Vent-hole with melted Butter, and so serve it in with Mustard and Sugar and Bay-Leaves.

CLXXII. *To make Pancakes so crisp as you may set them upright.*

Make a dozen or a score of them in a little Frying pan, no bigger than a Sawcer, then boil them in Lard, and they will look as yellow as Gold, and eat very well.

CLXXIII. *To make Blanched Manchet.*

Take ſix Eggs, half a Pint of ſweet cream, and a penny Manchet grated, one Nutmeg grated, two ſpoonfuls of Roſewater, and two Ounces of Sugar, work it ſtiff like a Pudding, then fry it in a very little frying-pan, that it may be thick.

Fry it brown, and turn it upon a Pie-Plate; cut it in quarters and ſtrew ſugar on it, and ſerve it in.

CLXXIV. *To make a fierced Pudding.*

Mince a Leg of Mutton with ſweet herbs, and ſome Sewet, make it very fine, then put in Grated bread, minced Dates, Currans, Raiſins of the Sun ſtoned, a little preſeaved Orange or Limon, and a few Coriander ſeeds bruiſed, Nutmeg, Ginger, and Pepper, mingle all together with Cream and raw Eggs wrought together like a Paſte, and bake it, and put for ſauce the yolk of an Egg, Roſewater, Sugar and Cinamon, with a little Butter heat together, when you ſerve it in, ſtick it with Almonds and Roſemary;

mary; you may boil it alſo if you pleaſe, or roſt ſome of it in a Lambs Cawl.

CLXXV. *To make a Fricaſie of Eggs.*

Beat twelve Eggs with Cream, Sugar, beaten ſpice and roſewater, then take thin ſlices of Pomewater Apple, and fry them well with ſweet butter; when they are enough, take them up, and cleanſe your pan, then put in more butter and make it hot, and put in half your Eggs and fry them; then when the one ſide is fried lay your Apples all over the ſide which is not fried, then poure in the reſt of your Eggs, and then turn it and fry the other ſide, then ſerve it in with the Juice of an Orange and Butter and Sugar.

CLXXVI.

CLXXVI. *To make a* Cambridge-*Pudding.*

Take grated Bread ſearced through a Cullender, then mix it with fine Flower, minced Dates, Currans, beaten Spice, Sewet ſhred ſmall, a little ſalt, ſugar and roſewater, warm Cream and Eggs, with half their Whites; mould all theſe together with a little Yeaſt, and make it up into a Loaf, but when you have made it in two parts, ready to clap together, make a deep hole in the one, and put in butter, then clap on the other, and cloſe it well together, then butter a Cloth and tie it up hard, and put it into water which boiles apace, then ſerve it in with Sack, Butter and Sugar.

You may bake it if you pleaſe in a baking-pan.

CXCVII.

CLXXVII. *To make a Pudding of Gooſe Blood.*

Save the blood of a Gooſe, and ſtrain it, then put in fine Oatmeal ſteeped in warm milk, Nutmeg, Pepper, ſweet herbs, Sugar, Salt, Sewet minced fine, Roſewater, Limon Pill, Coriander ſeeds, then put in ſome Eggs, and beat all theſe together very well, then boil them how you do like, either in a buttered Cloth or in Skins, or roſt it within the neck of the Gooſe.

CLX XVIII. *To make Liver Puddings.*

Take a Hogs Liver boiled and cold, grate it like Bread, then take new Milk and the Fat of a Hog minced fine, put it to the Bread and the Liver, and divide it into two parts, then dry herbs or other if you can, minced fine, and put the Herbs into one part with beaten Spice, Anniſeeds, Roſewater, Cream and Eggs, Sugar and Salt, ſo fill the Skins, and boil them.

To the other part put preſerved Barberries, ſliced Dates, Currans, beaten Spice, Salt, Sugar, Roſewater, Cream and Eggs, ſo mix them well together, and fill the Skins and boil them.

CLXXIX.

CLXXIX. *To make a Chiveridge Pudding.*

Take the fatteſt Guts of your Hog clean ſcoured, then ſtuff them with beaten ſpice and ſliced Dates, ſweet herbs, a little ſalt, roſewater, ſugar, and two or three Eggs to make it ſlide; ſo fill them, tie them up like Puddings and boil them; when they are enough ſerve them.

CLXXX. *To make Rice Puddings in Skins.*

Take two quarts of Milk and put therein as it is yet cold, two good handfuls of Rice clean picked and waſhed, ſet it over a ſlow fire and ſtir it often, but gently; when you perceive it to ſwell, let it boil apace till it be tender and very thick, then take it from the fire, and when it is cold, put in ſix Eggs well beaten, ſome Roſewatet and Sugar, beaten ſpice and a little ſalt, preſerved Barberries and Dates minced ſmall, ſome Marrow and Citron Pill; mingle them well together and fill your Skins, and boil them.

CLXXXI.

CLXXXI. *To make a ſtewed Pudding.*

Take the yolks of three Eggs and one White, ſix ſpoonfuls of ſweet Cream, a little beaten ſpice, and a quarter of a pound of Sewet minced fine, a quarter of a pound of Currans, and a little grated bread, roſewater, ſugar and ſalt; mingle them well together, and wrap them up in little pieces of the Cawl of Veal, and faſten them with a little ſtick, and tie each end with a ſtick, you may put four in one Diſh, then take half a pint of ſtrong Mutton Broth, & ſix ſpoonfuls of Vinegar, three or four blades of large Mace, and one Ounce of Sugar, make this to boil over a Chafingdiſh of Coals, then put in your Puddings, and when they boil, cover them with another Diſh, but turn them ſometimes, and when you ſee that they are enough, take your Puddings and lay them in a warm Diſh upon Sippets, then adde to their Broth ſome Sack, Sugar, and Butter, and poure over them; garniſh your Diſh with Limon and Barberries.

CLXXXII.

CLXXXII. *To make a* Suſſex *Pudding.*

Take a little cold Cream, Butter and Flower, with ſome beaten Spice, Eggs, and a little Salt, make them into a ſtiff Paſte, then make it up in a round Ball, and as you mold it, put in a great piece of Butter in the middle, and ſo tye it hard up in a buttered Cloth, and put it into boiling water, and let it boil apace till it be enough, then ſerve it in, and garniſh your diſh with Barberries; when it is at the Table cut it open at the top, and there will be as it were a Pound of Butter, then put Roſewater and Sugar into it, and ſo eat it.

In ſome of this like Paſte you may wrap great Apples, being pared whole, in one piece of thin Paſte, and ſo cloſe it round the Apple, and throw them into boiling water, and let them boil till they are enough, you may alſo put ſome green Goosberries into ſome, and when either of theſe are boiled, cut them open and put in Roſewater, Butter and Sugar.

CLXXXIII.

CLXXXIII. *To make* French *Puffs.*

Take Spinage, Parſly and Endive, with a little Winter-ſavory, and waſh them, and mince them very fine, ſeaſon them with Nutmeg, Ginger and Sugar, wet them with Eggs, and put in a little Salt, then cut a Limon in thin round ſlices, and upon every ſlice of Limón lay one ſpoonful of it.

Then fry them, and ſerve them in upon ſome Sippets, and pour over them Sack, Sugar and Butter.

CLXXXIV. *To make Apple Puffs.*

Take a Pomewater, or any other Apple that is not hard or harſh in taſte, mince it with a few Raiſins of the Sun ſtoned, then wet them with Eggs, and beat them together with the back of a Spoon, ſeaſon them with Nutmeg, Roſewater, Sugar and Ginger, drop them into a frying pan with a Spoon into hot Butter, and fry them, then ſerve them in with the juyce of an Orange and a little Sugar and Butter.

CLXXXV.

CLXXXV. *To make Kickſhawes, to Bake or Fry in what ſhape you pleaſe.*

Take ſome Puff-paſte and rowl it thin, if you have Moulds work it upon them with Preſerved Pippins, and ſo cloſe them, and fry or bake them, but when you have cloſed them you muſt dip them in the yolks of Eggs, and that will keep all in, fill ſome with Goosberries, Rasberries, Curd, Marrow, Sweet-breads, Lambs Stones, Kidney of Veal, or any other thing what you like beſt, either of them being ſeaſoned before you put them in according to your mind, and when they are baked or fryed, ſtrew Sugar on them, & ſerve them in.

CLXXXVI. *To make an* Italian *Pudding.*

Take a penny white loaf and pare off the cruſt, then cut it like dice, then take ſome Beef Sewet ſhred ſmall, and half a pound of Raiſins of the Sun ſtoned, with as many Currans, mingle them together and ſeaſon them with beaten Spice and a little Salt, wet them with four Eggs, and ſtir them gently for fear of breaking the Bread, then put it in

a diſh with a little Cream and Roſewater and Sugar, then put in ſome Marrow and Dates, and ſo butter a diſh and bake it, then ſtrew on Sugar and ſerve it.

CLXXXVII. *To haſh Calves Tongues.*

Boil them tender and pill them, then lard them with Limon Pill, and lard them alſo with fat Bacon, then lay them to the Fire and half Roſt them, then put them in a Pipkin with Claret Wine, whole Spice and ſliced Limon, and a few Caraway Seeds, a little Roſemary and a little Salt, boil all together & ſerve them in upon Toaſts. Thus you may do with Sheeps Tongues alſo.

CLXXXVIII. *To boil a Capon.*

Take ſtrong Mutton Broth, and truſs a Capon, and boil him in it with ſome Marrow & a little Salt in a Pipkin, when it is tender, then put in a pint of White-Wine, half a pound of Sugar, and four ounces of Dates ſtoned and ſliced, Potatoe Roots boiled and blanched, large Mace and Nutmeg ſliced, boil all theſe together with a quarter of a pint of Verjuyce, then diſh the Capon, and add to the Broth the yolks of ſix

Eggs

Eggs beaten with Sack, and ſo ſerve it; garniſh your diſh with ſeveral ſorts of candied Pills and preſerved Barberries, and ſliced Limon, with Sugar upon every ſlice.

CLXXXIX. *To boil a Capon with Rice.*

Truſs your Capon and Boil him in water and Salt, then take a quarter of a pound of Rice, firſt boiled in Milk, and put in with ſome whole Spice and a little Salt, when it is almoſt enough put in a little Roſewater, and half a pound of Almonds blanched and beaten, ſtrain them in, and put in ſome Cream and Sugar, then when your Capon is enough, lay it in a diſh, and pour the Broth thereon; garniſh your diſh as you pleaſe, and ſerve it in.

CXC. *To Boil a Capon with Pippins.*

Parboil your Capon after it is truſſed, then put it into a Pipkin with Mutton Broth and Marrow, and a little Salt, with a quart of White-Wine, a little Nutmeg and Dates ſtoned and ſliced, then put in a quarter of a pound of fine Sugar, then take ſome Pippins

Pippins ſtewed with Sugar, Spice and a little water, and put them in, then lay your Capon into a Diſh, and lay ſome Naples Biskets for Sippets, then bruiſe the yolks of eight hard Eggs and put into your Broth, with a little Sack, and poure it over your Capon; Garniſh your Diſh and ſerve it in.

CXC. *To boil Chickens with Lettuce the very beſt way.*

Parboil your Chickens and cut them in Quarters, and put them into a Pipkin with ſome Mutton Broth, and two or three ſweet Breads of Veal, and ſome Marrow and ſome Cloves, and a little Salt, and a little Limon Pill; then take good ſtore of hard Lettuce, cut them in halves and waſh them, and put them in; then put in Butter and Sack and white Wine, with a little Mace and Nutmeg, and ſliced Dates, let all theſe ſtew upon the fire, and when they be enough, ſerve them in with Toaſts of white Bread for Sippets; Garniſh the Diſh with Limon and Barberries; and what elſe you pleaſe; thus you may do Pigeons.

CXCI. *To boil a Rabbet with Grapes or with Gooſeberr ies.*

Truſs your Rabbet whole, and boil it in ſome Mutton Broth till it be tender;

Then take a Pint of white Wine, and a good handful of Spinage chopped, the yolks of hard Eggs cut in quarters, put theſe to the Rabbet with ſome large Mace, a Fagot of ſweet herbs and a little ſalt and ſome Butter, let them boil together a while, then take your Rabbet and lay it in a Diſh and ſome Sippets, then lay over it ſome Grapes or Gooſeberries, ſcalded with Sugar, and poure your Broth over it.

CXCII. *To boil a Rabbet with Claret Wine.*

Boil a Rabbet as before, then ſlice Onions and a Carrot root, a few Currans and a Fagot of ſweet herbs, and a little ſalt, minced Parſley, Barberries picked, large Mace, Nutmeg and Ginger, put all theſe into a Pipkin with the Rabbet, half a Pound of Butter, and a Pint of Claret Wine, and let them boil together till it be enough, then ſerve it upon Sippets.

CXCIII.

CXCIII. *To boil a wild Duck.*

Truſs and parboil it, then half roſt it, then carve it, and ſave the Gravie, then take Onions and Parſley ſliced, Ginger and Pepper, put the Gravie into a Pipkin, with Currans, Mace, Barberries, and a quart of Claret Wine, and a little Salt, put your Duck with all the forenamed things into it, and let them boil till it be enough, then put in Butter and Sugar, and ſerve it in upon Sippets.

CXCIV. *To boil a tame Duck.*

Take your Duck and truſs it, and boil it with water and ſalt, or rather Mutton broth, when it hath boiled a while, put in ſome whole Spice, and when it it boiled enough, take ſome white Wine and Butter, and good ſtore of Onions boiled tender in ſeveral waters, with a little of the Liquor wherein the Duck hath boiled, and a little ſalt, put your Duck into a Diſh, and heat theſe things together and poure over it, and ſerve it; garniſh the Diſh with boiled Onions and Barberries.

CXCV. *To boil Pigeons with Capers and Samphire.*

Truſs your Pigeons, and put them into a Pipkin with ſome Mutton Broth and white Wine, a bundle of ſweet herbs, when they are boiled, lay them into a Diſh, then take ſome of the Broth with ſome Capers and Limon ſliced, and ſome Butter, heat theſe together and poure over them, then fry thin ſlices of Bacon, and lay upon them, and ſome Samphire waſhed from the Salt, and ſome ſlices of Limon; Garniſh your Diſh with the ſame and ſerve it in.

CXCVI. *To boil Sauſages.*

Take two pounds of Sauſages, and boil them with a quart of Claret Wine and a bundle of ſweet herbs, and whole Cloves and Mace, then put in a little Butter, when they are enough, ſerve them in with this Liquor and ſome Muſtard in Sawcers.

CXCVII. *To boil Gooſe Giblets.*

Boil them with water and ſalt, and a bundle of ſweet herbs, Onions and whole ſpice, when they are enough, put in Verjuice and Butter, and ſome Currans plumped, and ſerve them upon Sippets.

Thus you may dreſs Swans Giblets.

CXCVIII. *To boil Giblets with Roots and good Herbs.*

Boil them in a quart of Claret, Ginger and Cloves, and a Faggot of ſweet herbs, Turneps and Carots ſliced, with good ſtore of Spinage, and a little ſalt; when they are enough, ſerve them upon Sippets.

And adde to the Broth ſome Verjuice and the yolks of Eggs; Garniſh your Diſh with Parſley and pickled Barberries.

CXCIX, *To ſmoor a Neck of Mutton.*

Cut your Steaks, and put them into a Diſh with ſome Butter, then take a Faggot of ſweet herbs and ſome groſs Pepper and a little ſalt, and put to them; cover your Diſh, and let them ſtew till they are enough, turning them ſometimes, then put in a little Claret Wine and Anchovies, and ſerve them upon Sippets.

CC. *To ſmoor Veal.*

Cut thin Slices of Veal and hack them over with the back of a Knife, then lard them with Lard, and fry them with ſtrong Beer or Ale till they be enough, then ſtew them in Claret wine with ſome whole Spice and Butter and a little ſalt:

Garniſh your Diſh with Sauſages fryed, and with Barberries, ſo ſerve them in.

CCI. *To ſmoor ſteaks of Mutton another way.*

Cut part of a Leg of Mutton into ſteaks, and fry it in white Wine and a little Salt, a bundle of herbs, and a little Limon Piſl, then put it into a Pipkin with ſome ſliced Limon, without the Rind, and ſome of the Liquor it it was fried in, and Butter and a liitle Parſlie, boil all together till you ſee it be enough, then ſerve it in, and garniſh your Diſh with Limon and Barberries.

CCII. *To ſmoor Chickens.*

Cut them in Joints and fry them with ſweet Butter, then take white wine, Parſley and Onions chopp'd ſmall, whole Mace and a little groſs Pepper, a little Sugar, Verjuice and Butter, let theſe and your fried Chicken boil together, then fry the Leaves of Clary with Eggs, put a little Salt to your Chickens, and when they are enough, ſerve them in with this fried Clary, and garniſh your Diſh with Barberries.

CCIII. *To fry Muſcles, or Oiſters, or Cockles to ſerve in with Meat, or by themſelves.*

Take any of theſe and parboil them in their own Liquor, then dry them, flower them, and fry them, then put them into a Pipkin with Claret wine, whole ſpice and Anchovies, and a little Butter, ſo let them ſtew together, and ſerve them in either with a Duck, or by themſelves, as you like beſt.

CCIV. *To dreſs Calves feet.*

Take Calves feet tenderly boiled, and ſlit them in the middle, then put them in a Diſh with ſweet Butter, Parſley and Onions chopped, a little Thyme, large Mace, Pepper with a little wine vinegar, and a little ſalt, let all theſe ſtew together till they are enough, then lay your Calves feet in a Diſh, and pour the Sauce over them, then ſtrew ſome raw Parſley and hard Eggs chopped together over them with ſlices of Limon and Barberries.

CCV.

CCV. *To haſh Neats tongues.*

Boil them and blanch them, and ſlice them thin, then take Raiſins of the Sun, large Mace, Dates ſliced thin, a few blanched Almonds and Claret wine with a little ſalt; boil all theſe together with ſome ſweet butter, verjuice and ſugar; when they are enough, ſerve them in and thicken the ſauce with yolks of Eggs; garniſh your Diſh with Barberries.

CCVI. *Another way to haſh Neats Tongues.*

Boil Neats Tongues very tender, peel them and ſlice them thin, then take ſtrong meat broth, blanched Cheſſenuts, a Faggot of ſweet herbs, large Mace, and Endive, a little Pepper and whole Cloves and a little ſalt; boil all theſe together with ſome butter till they be enough; garniſh your Diſh as before.

CCVII. *To boil Chickens in white Broth.*

Take three Chickens and truſs them, then take two or three blades of Mace, as many quartered Dates, four or five Lumps of Marrow, a little ſalt and a little ſugar, the yolks of three hard Eggs, and a quarter of a Pint of Sack, firſt boil your Chickens in Mutton broth, and then adde theſe things to them, and let them boil till they be enough, then lay your Chickens in a Diſh, and ſtrain ſome Almonds blanched and beaten into it, ſerve it upon Sippets of French Bread; garniſh your Diſh with hard Eggs and Limons.

CCVIII. *To boil Partridges.*

Put two or three Partridges into a Pipkin with as much water as will cover them, then put in three or four Blades of Mace, one Nutmeg quartered, five or ſix Cloves, a piece of ſweet Butter, two or three Toaſts of Manchet toaſted brown, ſoke them in Sack or Muskadine, and break them, and put them into the Pipkin with the reſt, and

a little ſalt, when they are enough, lay them in a Diſh, and poure this Broth over them, then garniſh your Diſh with hard Eggs and ſliced Limon, and ſerve it in.

CCIX. *To boil a Leg of Mutton.*

Take a large Leg of Mutton and ſtuff it well with Mutton Sewet, Salt and Nutmeg, boil it in water and ſalt. but not too much, then pnt ſome of that Broth into another Pot, with three or four Blades of Mace, ſome Currans and Salt, boil them till half be conſumed, then put in ſome ſweet Butter, and ſome Capers and a Limon cut like Dice with the Rind on, a little Sack, and the yolks of two hard Eggs minced; theu lay your Mutton into a Diſh upon Sippets, and poure this Sauce over it; ſcrape Sugar on the ſides of your Diſh, and lay on ſlices of Limon and Barberries.

CCX.

CCX. *To ſtew Trouts.*

Put two Trouts into a fair Diſh with ſome white Wine, ſweet butter, and a little whole Mace, a little Parſley, Thyme and Savory minced, then put in an Anchovy and the yolks of hard Eggs; when your Fiſh is enough, ſerve it on Sippets, and poure this over it, and garniſh your Diſh with Limon and Barberries, and ſerve them in; you may adde Capers to it if you pleaſe, and you may do other Fiſh in this manner.

CCXI. *To boil Eels in Broth to ſerve with them.*

Flay and waſh your Eels and cut them in pieces about a handful long, then put them into a Pot with ſo much Water as will cover them, a little Pepper and Mace, and ſliced Onions, a little grated bread, and a little Yeaſt, a good piece of ſweet butter, ſome Parſley, Winter Savoury and Thyme ſhred ſmall; let them boil ſoftly half an hour, and put in ſome ſalt, with ſome Currans; when it is enough, put in verjuice and more butter, and ſo ſerve it; Garniſh your Diſh with Parſley, Limon and Barberries, put Sippets in your Diſh. CCXII.

CCXII. *To boil a Pike with Oiſters.*

Take a fair Pike and gut it and waſh it, and truſs it round with the Tail in the mouth, then take white Wine, water and ſalt, with a bundle of ſweet herbs, and whole Spice, a little Horſe-Radiſh; when it boils, tie up your Pike in a Cloth, and put it in, and let it boil till it ſwims, for then it is enough; then take the Rivet of the Pike, and a Pint of great Oiſters with their Liquor, and ſome vinegar, large Mace, groſs Pepper, then lay your Pike in a Diſh with Sippets, and then heat theſe laſt named things with ſome Butter and Anchovies, and poure over it; garniſh your Diſh as you pleaſe.

CCXIII. *To make a grand Sallad.*

Take a fair broad brimm'd Diſh, & in the middle of it lay ſome pickled Limon Pill, then lay round about it each ſort by themſelves, Olives, Capers, Broom buds, Aſh Keys, Purſlane pickled, and French Beans pickled, and little Cucumbers pickled, and Barberries pickled, and Clove Gilliflowers, Cowſlips, Currans, Figs, blanched Almonds and Raiſins, Slices of Limon with

with Sugar on them, Dates ſtoned and ſliced.

Garniſh your Diſh Brims with Candied Orange, Limon and Citron Pill, and ſome Candied Eringo roots.

CCXIV. *To roſt a Pig with a Pudding in his Belly.*

Take a fat Pig and truſs his head backward looking over his back, then make ſuch Pudding as you like beſt, and fill his belly with it, your Pudding muſt be ſtiff, then ſew it up, and roſt your Pig, when it is almoſt enough, wring upon it the Juice of a Limon, anud when you are ready to take it up, waſh it over with yolks of Eggs, and before they can dry, dredge it with grated Bread mixed with a little Nutmeg and Ginger, let your Sauce be Vinegar, Butter and Sugar, and the yolks of hard Eggs minced.

CCXV.

CCXV. *To roſt a Leg of Mutton with Oiſters.*

Take a large Leg of Mutton and ſtuff it well with Mutton Sewet, with Pepper, Nutmeg, Salt and Mace, then roſt it and ſtick it with Cloves, when it is half roſted, cut off ſome of the under ſide of the fleſhie end, in little thin Bits, then take a Pint of Oiſters and the Liquor of them, a little Mace, ſweet Butter and Salt, put all theſe with the Bits of Mutton into a Pipkin till half be conſumed, then Diſh your Mutton and pour this Sauce over it, ſtrew Salt about the Diſh ſide, and ſerve it in.

CCXVI. *To make a Steak-Pie.*

Cut a Neck of Mutton in ſteaks, then ſeaſon it with Pepper and Salt, lay your Paſte into your Baking Pan and lay Butter in the bottom, then lay in your ſteaks, and a little lagre Mace, and cover it with Butter, ſo cloſe it, and bake it; and

and againſt it is baked, have in readineſs good ſtore of boiled Parſlie minced fine, & drained from the water, ſome white Wine and ſome Vinegar, ſweet Butter and Sugar, cut open your Pie, and put in this Sauce, and ſhake it well, and ſerve it to the Table; it is not ſo good cold as hot.

CCXVII. *To roſt a Haunch or a Shoulder of Veniſon, or a Chine of Mutton.*

Take either of theſe, and lard it with Lard, and ſtick it thick with Roſemary, then roſt it with a quick fire, but do not lay it too near; baſte it with ſweet butter: then take half a Pint of Claret wine, a little beaten Cinamon and Ginger, and as much ſugar as will ſweeten it, five or ſix whole Cloves, a little grated bread, and when it is boiled enough, put in a little ſweet butter, a little Vinegar, and a very little Salt, when your meat is roſted, ſerve it in with ſauce, and ſtrew ſalt about your Diſh.

CCXVII.

CCXVIII. *To roſte a Capon with Oiſters and Cheſnuts.*

Take ſome boiled Cheſnuts, and take off their ſhells, and take as many parboil'd Oiſters, then ſpit your Capon, and put theſe into the belly of it, with ſome ſweet Butter, roſt it and baſt it with ſweet Butter, ſave the Gravie, and ſome of the Cheſnuts, and ſome of the Oiſters, then adde to them half a Pint of Claret Wine, and a piece of ſweet Butter, and a little Pepper, and a little Salt, ſtew theſe together till the Capon be ready, then ſerve them in with it; Garniſh your Diſh as you pleaſe.

CCXIX. *To roſt a Shoulder or Fillet of Veal with farcing herbs.*

Waſh your meat and parboil it a little, then take Parſley, Winter-Savoury, and Thyme, of each a little minced ſmall, put to them the yolks of three or four hard eggs minced, Nutmeg, Pepper and Currans and Salt; adde alſo ſome Sewet minced ſmall, work all theſe with the yolk of a raw egg, and ſtuff your Meat with it, but ſave ſome,

and

and ſet it under the meat while it doth roſt, when your meat is almoſt roſted enough, put to theſe in the Diſh, a quarter of a Pint of white Wine Vinegar, and ſome Sugar, when your meat is ready, ſerve it in with this Sauce, and ſtrew on Salt.

CCXX. *To make boiled Sallads.*

Boil ſome Carots very tender, and ſcrape them to pieces like the Pulp of an Apple, ſeaſon them with Cinamon and Ginger and Sugar, put in Currans, a little Vinegar, and a piece of ſweet Butter, ſtew theſe in a Diſh, and when they begin to dry put in more Butter and a little Salt, ſo ſerve them to the Table, thus you may do Lettuce or Spinage, or Beets.

CCXXI. *To boil a Shoulder of Veal.*

Take a Shoulder of Veal and half boil it in Water and Salt, then ſlice off the moſt part of it, and ſave the Gravie; then take that ſliced meat, and put it in a Pot with ſome of the Broth that boiled it, a little grated Bread, Oiſter Liquor, Vinegar, Bacon ſcalded and ſliced thin, a Pound of Sauſages out of their skins, and rouled in the yolks of Eggs, large Mace and Nutmeg, let theſe ſtew about one hour, then put in one Pint of Oiſters, ſome ſweet herbs, and a little Salt, ſtew them together, then take the bone of Veal and broil it and Diſh it, then adde to your Liquor a little Butter, and ſome minced Limon with the Rind, a Shelot or two ſliced, and poure it over, then lay on it ſome fried Oiſters; Garniſh your Diſh with Barberries and ſliced Limon, and ſerve it in.

CCXXII.

CCXXII. *To boil a Neck of Mutton.*

Boil it in water and ſalt, then make ſauce for it with Samphire and a little of the Broth, Verjuice, large Mace, Pepper and Onion, the yolks of hard Eggs minced, ſome ſweet herbs and a little ſalt, let theſe boil together half an hour or more:

Then beat it up with Butter and Limon; then diſh your Meat upon Sippets, and pour it on; garniſh your Diſh with the hard Whites of Eggs and Parſley minced together, with ſliced Limon, ſo ſerve it; thus you may dreſs a Leg or a Breſt of Mutton if you pleaſe.

CCXXIII. *To ſtew a Loin of Mutton.*

Cut your meat in Steaks, and put it into ſo much water as will cover it, when it is ſcummed, put to three or four Onions ſliced, with ſome Turneps, whole Cloves, and ſliced Ginger, when it is half ſtewed, put in ſliced Bacon and ſome ſweet herbs minced ſmall, ſome Vinegar and Salt, when it is ready, put in ſome Capers, then Diſh your

your Meat upon Sippets and ſerve it in, and garniſh your Diſh with Barberries and Limon.

CCXXIV. *To boil a Haunch of Veniſon.*

Boil it in water and ſalt, with ſome Coleflowers and ſome whole ſpice, then take ſome of the Broth, a little Mace, and a Cows Udder boiled tender and ſliced thin, a little Horſe-Radiſh root ſcarced, and a few ſweet herbs, boil all theſe together, and put in a little Salt, when your Veniſon is ready, Diſh it, and lay your Cows Udder and the Coleflowers over it, then beat up your Sauce, and poure over it; then garniſh your Diſh with Limon and Parſley and Barberries, and ſo ſerve it, this Sauce is alſo good with a powdered Gooſe boiled, but firſt Larded.

CCXXV.

CCXXV. *To make white Broth with Meat or without.*

Take a little Mutton broth, and as much of Sack, and boil it with whole Spice, ſweet herbs, Dates ſliced, Currans and a little Salt, when it is enough, or very neer, ſtrain in ſome blanched Almonds, then thicken it with the yolks of Eggs beaten, and ſweeten it with ſugar, and ſo ſerve it in with thin ſlices of white Bread:

Garniſh with ſtewed Prunes, and ſome plumped Raiſins.

This may be ſerved in alſo with any meat proper for to be ſerved with white Broth.

CCXXVI. *To make good ſtewed Broth.*

Take a hinder Leg of Beef and a pair of Marrow bones, boil them in a great Pot with water and a little Salt, when it boiles, and is skimmed, put in ſome whole Spice, and

and ſome Raiſins and Currans, then put in ſome Manchet ſliced thin, and ſoaked in ſome of the Broth, when it is almoſt enough, put in ſome ſtewed Prunes, then Diſh your Meat, and put into your Broth a little Saffron or red Saunders, ſome white Wine and Sugar, ſo poure it over your Meat, and ſerve it in; Garniſh your Diſh with Prunes, Raiſins and fine Sugar.

CCXXVII. *To ſtew Artichokes.*

Take the Bottoms of Artichokes tenderly boiled, and cut them in Quarters, ſtew them with white Wine, whole Spice and Marrow, with a little Salt:

When they are enough, put in Sack and Sugar, and green Plumbs preſerved, ſo ſerve them; garniſh the Diſh with Preſerves.

CCXXVIII. *To Stew Pippins.*

Take a pound of Pippins, pare them and core them, and cut them in quarters.

Then take a pint of water and a pound of fine Sugar, and make a Syrup, and ſcum it, then put in your Pippins and boil them up quick, and put in a little Orange or Limon Pill very thin; when they are very clear, and their Syrup almoſt waſted, put in the juyce of Orange and Limon, and ſome Butter; ſo ſerve them in upon Sippets, and ſtrew fine Sugar about the diſh ſides.

CCXXIX. *To make a Sallad with freſh Salmon.*

Your Salmon being boiled and ſouced, mince ſome of it ſmall with Apples and Onyons, put thereto Oyl, Vinegar, and Pepper; ſo ſerve it to the Table: Garniſh your diſh with Limon and Capers.

CCXXX.

CCXXX. *To roſt a Shoulder of Mutton with Oiſters.*

Take a large Shoulder of Mutton, and take ſweet herbs chopped ſmall, and mixed with beaten Eggs and a little Salt, take ſome great Oiſters, and being dried from their Liquor, dip them in theſe Eggs, and fry them a little, then ſtuff your meat well with them, then ſave ſome of them for ſauce, and roſt your mutton, and baſte it with Claret Wine, Butter and Salt, ſave the Gravie, and put it with the Oiſters into a Diſh to ſtew with ſome Anchovies, and Claret Wine: when your meat is enough, rub the Diſh with a Shelot, and lay your meat in it; and then put ſome Capers into your ſauce, and poure over it, ſo ſerve it in; Garniſh your Diſh with Olives, Capers and Samphire.

CCXXXI. *To roſt a Calves Head with Oiſters.*

Split your Calves Head as to boil, and let it lie in water a while, then waſh it well, and cut out the Tongue, then boil your Head a little, alſo the Tongue and Brains, then mince the Brains and Tongue with a little Sage, Oiſters and Marrow put amongſt it when it is minced, three or four Eggs well beaten, Ginger, Pepper, Nutmeg, Grated Bread and Salt, and a little Sack, make it pretty thick, then take the Head and fill it with this, and bind it cloſe, and ſpit it and roſt it, and ſave the Gravie which comes from it in a Diſh, baſt it well with Butter, put to this Gravie ſome Oiſters, and ſome ſweet Herbs minced fine, a little white Wine, and a ſliced Nutmeg; when the Head is roſted, ſet the Diſh of Sauce upon hot Coals with ſome Butter and a little ſalt, and the Juice of an Orange, beat it up thick and Diſh your Head, and ſerve it in with this Sauce; garniſh the Diſh with ſtewed Oiſters and Barberries.

CCXXXII.

CCXXXII. *Sauce for Woodcocks or Snites.*

When you ſpit your Fowl, put in an Onion in the Belly, when it is roſted, take the Gravie of it, and ſome Claret Wine, and an Anchovie with a little Pepper and Salt, ſo ſerve them.

CCXXXIII. *To make Sauce for Partridges.*

Take grated Bread, water and ſalt, and a whole Onion boiled together, when it is well boiled, take out the Onion, and put in minced Limon, and a piece of Butter, and ſerve them in with it.

CCXXXIV. *To roſt Larks with Bacon.*

When your Larks are pull'd and drawn, waſh them and ſpit them with a thin ſlice of Bacon, and a Sage Leaf between the Legs of every one, make your Sauce with the Juice of Oranges and a little Claret Wine, and ſome Butter, warm them together, and ſerve them up with it.

CCXXXV. *To make Sauce for Quails.*

Take ſome Vine Leaves dried before the Fire in a Diſh and mince them, then put ſome Claret Wine & a little Pepper and Salt to it, and a piece of Butter, and ſerve them with it.

This Sauce is alſo for roſted Pigeons.

CCXXXVI. *To roſt a whole Pig without the Skin, with a Pudding in his Belly.*

Make ready the Pig for the Spit, then ſpit it and lay it down to the fire, and when you can take off the Skin, take it from the fire and flay it, then put ſuch a Pudding as you love into the belly of it, then ſew it up, and ſtick it with Thyme and Limon Pill, and lay it down again, and roſt it and baſt it with Butter, and ſet a Diſh under it to catch the Gravie, into which put a little ſliced Nutmeg, and a little Vinegar, and a little Limon and ſome Butter; heat them together: when your Pig is enough, bread it, but firſt froth it up with Butter and a little Salt, then ſerve it in with this Sauce to the Table with the Head on.

CCXXXVII.

CCXXXVII. *To fry Artichokes.*

Take the Bottoms of Artichokes tenderly boiled, and dip them in beaten Eggs and a little ſalt, and fry them with a little Mace ſhred among the Eggs; then take Verjuice, Butter and Sugar, and the Juice of an Orange, Diſh your Artichokes, and lay on Marrow fried in Eggs to keep it whole, then lay your Sauce, or rather poure it on, and ſerve them in.

CCXXXVIII. *To make Toaſts of Veal.*

Take a roſted Kidney of Veal, cold and minced ſmall, put to it grated Bread, Nutmeg, Currans, Sugar and Salt, with ſome Almonds blanched and beaten with Roſewater, mingle all theſe together with beaten Eggs and a little Cream, then cut thin ſlices of white Bread, and lay this Compound between two of them, and ſo fry them, and ſtrew Sugar on them, and ſerve them in.

CCXXXIX.

CCXXXIX. *To make good Pancakes.*

Take twenty Eggs with half the Whites, and beat them well and mix them with fine flower and beaten Spice, a little Salt, Sack, Ale, and a little Yeaſt, do not make your Batter too thin, then beat it well, and let it ſtand a little while to riſe, then fry them with ſweet lard or with Butter, and ſerve them in with the Juice of Orange and Sugar.

CCXL. *To fry Veal.*

Cut part of a Leg of Veal into thin ſlices, and hack them with the back of a Knife, then ſeaſon them with beaten Spice and Salt, and lard them well with Hogs Lard, then chop ſome ſweet herbs, and beat ſome Eggs and mix together and dip them therein, and fry them in Butter, then ſtew them with a little white Wine and ſome Anchovies a little while, then put in ſome Butter, and ſhake them well, and ſerve them in with ſliced Limon over them.

CCXLI. *To make good Paſte.*

Take to a peck of fine Flower three pound of Butter, and three Eggs, and a little cold Cream, and work it well together, but do not break your Butter too ſmall, and it will be very fine Cruſt, either to bake meat in, or fruit, or what elſe you pleaſe.

It is alſo a very fine Dumplin, if you make it into good big Rolls, and boil them and Butter them, or roul ſome of it out thin, and put a great Apple therein, and boil and Butter them with Roſewater, Butter and Sugar.

CCXLII. *To make good Paſte to raiſe.*

Take to a Peck of Flower two pounds of Butter, and a little tried Sewet, let them boil with a little water or Milk, then put two Eggs into your flower, and mix them well together, then make a hole in the middle of your Flower, and put in the top of your boiling Liquor, and ſo much of the reſt as will make it into a ſtiff Paſte, then lay it into a warm Cloth to riſe.

CCXLIII. *Paſte for cold Baked meats.*

Take to every Peck of Flower one Pound of Butter or a little more, with hot Liquor as the other, and put a little diſſolved Iſinglaſs in it, becauſe ſuch things require ſtrength; you may not forget Salt in all your Paſtes, and work theſe Paſtes made with hot Liquor much more than the other.

CCXLIV. *To make a Veal Pie in Summer.*

Take thin ſlices of a Fillet of Veal, then having your Pie ready and Butter in it, lay in your Veal ſeaſoned with a little Nutmeg and Salt, ſo cover it with Butter, and cloſe it and bake it, then againſt it be drawn, ſcald ſome Gooſeberries or Grapes in Sugar and water as to preſerve, and when you open your Pie, put in pieces of Marrow boiled in white Wine with a little blade of Mace:

Then put theſe Grapes or Gooſeberries over all, or elſe ſome hard Lettuce or Spinage boiled and buttered.

CCXLV.

CCXLV. *To make a Pie of Shrimps, or of Prawns.*

Pick them clean from their Shells, and have in readineſs your Pie with Butter in the bottom, then lay in your Fiſh with ſome large Mace and Nutmeg, and then Butter again, and ſo bake it:

Then cut it up and put in ſome white wine and an Anchovy or two, and ſome Butter, and ſo ſerve them in hot; thus you may do with Lobſters or Crabs, or with Craſiſh.

CCXLVI. *To make a Pie of Larks or of Sparrows.*

Pluck your Birds and draw them, then fill the Bellies of them with this mixture following; grated bread, ſweet herbs minced ſmall, Beef Sewet or marrow minced, Almonds blanched and beaten with Roſewater, a little Cream, beaten Spice, and a little Salt, ſome Eggs and ſome Currans, mix theſe together, and do as I have ſaid, then having your Pie ready raiſed or laid in your Baking-pan, put in Butter, and then fill it with Birds:

Then put in Nutmeg Pepper and Salt, and put in the yolks of hard Eggs, and ſome ſweet herbs minced, then lay in pieces of Marrow, and cover it with Butter, and ſo cloſe it & bake it; then cut it open and wring in the Juice of an Orange and ſome Butter, and ſerve it.

CCXLVII. *To make a Lettuce Pie.*

Take your Cabbage Lettuce and cut them in halves, waſh them and boil them in water and ſalt very green, then drain them from the water, ſo having your Pie in readineſs, put in Butter; then put in your boiled Lettuce, with ſome marrow, Raiſins of the Sun ſtoned, Dates ſtoned and ſliced thin, with ſome large Mace, and Nutmeg ſliced, then put in more Butter, cloſe it and bake it; then cut it open, and put in Verjuice, Butter and Sugar, and ſo ſerve it.

To ſtew a Neck of Mutton.

Put your Neck of mutton cut in Steaks into ſo much Wine and Water as will cover it, with ſome whole Spice, let it ſtew till it be enough, then put in two Anchovies, and

and a handful of Capers, with a piece of ſweet Butter, ſhake it very well, and ſerve it upon Sippets.

CCXLVIII. *To make a Pie of a roſted Kidney of Veal.*

Mince the Kidney with the Fat, and put to it ſome ſweet herbs minced very ſmall, a quarter of a pound of Dates ſtoned, and ſliced thin and minced, ſeaſon it with beaten Spice, Sugar and Salt, put in half a pound of Currans, and ſome grated bread, mingle all theſe together very well with Verjuice and Eggs, and make them into Balls, ſo put ſome Butter into your Pie, and then theſe Balls, then more Butter, ſo cloſe it and bake it;

Then cut it open, and put in Verjuice, Butter and Sugar made green with the Juice of ſome Spinage, adde to it the yolks of Eggs, and heat them together, and poure it in.

CXLIX.

CCXLIX. *To make a Potato Pie.*

Having your Pie ready, lay in Butter, and then your Potatoes boiled very tender, then ſome whole Spice and Marrow, Dates, and the yolks of hard Eggs, blanched Almonds, and Piſtacho Nuts, the Candied Pills of Citron, Orange and Limon, put in more Butter, cloſe it and bake it, then cut it open, and put in Wine, Sugar, the yolks of Eggs and Butter.

CCL. *To make a Pig Pie.*

Spit a whole Pig and roſt it till it will flay, then take it off the Spit, and take off the Skin, and Lard it with Hogs Lard; ſeaſon it with Pepper, Salt, Nutmeg and Sage, then lay it into your Pie upon ſome Butter, then lay on ſome large Mace, and ſome more Butter, and cloſe it and bake it: It is either good hot or cold.

CCLI. *To make a Carp Pie.*

Take a large Carp and ſcale him, gut and waſh him clean, and dry him well, then lay Butter into your Pie, and fill your Carps belly with this Pudding; grated bread, ſweet herbs, and a little Bacon minced ſmall, the yolks of hard Eggs and an Anchovie minced, alſo a little Marrow, Nutmeg, and then put in a little Salt, but a very little, and make ſome of this up in Balls, then Lard the Carp, ſew up his Belly, and lay him into your Pie, then lay in the Balls of Pudding, with ſome Oiſters, Shrimps and Capers, and the yolks of hard Eggs and little Slices of Bacon, then put in large Mace and Butter, ſo cloſe it and bake it, then cut off the Lid, and ſtick it full of pretty Conceits made in Paſte, and ſerve it in hot.

CCLII.

CCLII *To make an Almond Tart.*

Take a quart of Cream, and when it boils, put in half a pound of ſweet Almonds blanched and beaten with Roſewater, boil them together till it be thick, always ſtirring it for fear it burn, then when it is cold, put in a little raw Cream, the yolks of twelve Eggs, and ſome beaten Spice, ſome Candied Citron Pill and Eringo Roots ſliced, with as much fine Sugar as will ſweeten it, then fill your Tart and bake it, and ſtick it with Almonds blanched, and ſome Citron Pill, and ſtrew on ſome ſmall French Comfits of ſeveral colours, and garniſh your Diſh with Almonds blanched, and preſerved Barberries.

CCLIII. *To make a dainty White-Pot.*

Take a Manchet cut like Lozenges, and ſcald it in ſome Cream, then put to it beaten Spice, Eggs, Sugar and a little Salt, then put in Raiſins, and Dates ſtoned, and ſome marrow; do not bake it too much for fear it Whey, then ſtrew on ſome fine Sugar and ſerve it in.

CCLIV.

CCLIV. *To make a Red Deer Pie.*

Bone your Veniſon, and if it be a Side, then skin it, and beat it with an Iron Peſtle but not too ſmall, then lay it in Claret wine, and Vinegar, in ſome cloſe thing two days and nights if it be Winter, elſe half ſo long, then drain it, and dry it very well, and if lean, lard it with fat Bacon as big as your finger, ſeaſon it very high with all manner of Spices and Salt, make your Pie with Rye Flower, round and very high, then lay ſtore of Butter in the bottom and Bay Leaves, then lay in your Veniſon with more Bay leaves and Butter; ſo cloſe it, and make a Tunnel in the middle, and bake it as long as you do great Loaves, when it is baked, fill it up with melted Butter, and ſo keep it two or three moneths, ſerve it in with the Lid off, and Bay Leaves about the Diſh; eat it with muſtard and ſugar.

CCLV.

CCLV. *To make a Pie of a Leg of Pork.*

Take a Leg of Pork well powdered and ſtuffed with all manner of good Herbs, and Pepper, and boil it very tender, then take off the Skin, and ſtick it with Cloves and Sage Leaves, then put it into your Pie with Butter top and bottom, cloſe it and bake it, and eat it cold with Muſtard and Sugar.

CCLVI. *To make a Lamprey Pie.*

Take your Lamprey and gut him, and take away the black ſtring in the back, waſh him very well, and dry him, and ſeaſon him with Nutmeg, Pepper and Salt, then lay him into your Pie in pieces with Butter in the bottom, and ſome Shelots and Bay Leaves, and more Butter, ſo cloſe it and bake it, and fill it up with melted Butter, and keep it cold, and ſerve it in with ſome Muſtard and Sugar.

CCLVII.

CCLVII. *To make a Salmon Pie.*

Take a Joll of Salmon raw, and ſcale it, and lay it into your Pie upon Butter and bay leaves, then ſeaſon it with whole ſpice and a little Salt, then lay on ſome Shrimps and Oiſters with ſome Anchovies, then more Spice and Butter, ſo cloſe the Lid and bake it, but firſt put in ſome white Wine, ſerve it hot, then if it wants, put in more Wine and Butter.

CCLVIII. *To make a Pudding of French Barley.*

Take French Barley tenderly boiled, then take to one Pint of Barley half a Manchet grated, and four Ounces of ſweet Almonds blanched and beaten with Roſewater, half a Pint of Cream, and eight Eggs with half the Whites, ſeaſon it with Nutmeg, Mace Sugar and Salt, then put in ſome Fruit, both Raiſins and Currans, and ſome Marrow, mingle theſe well together, and fill Hogs Guts with it.

CCLIX. *To make a haſty Pudding in a in a Bag or Cloth.*

Boil a Quart of thick Cream with ſix ſpoonfuls of fine Flower, then ſeaſon it with Nutmeg and Salt, then wet a Cloth, and flower it and butter it, then boil it, and butter it, and ſerve it in,

CCLX. *To make a Shaking Pudding.*

Take a Quart of Cream and boil it, then put in ſome Almonds blanched and beaten, when it is boiled and almoſt cold, put in eight Eggs, and half the Whites, with a little grated Bread, Spice and Sugar, and a very little Salt;

Then wet Flower and Butter, and put it in a Cloth and boil it, but not too much, ſerve it in with Roſewater, Butter and Sugar, and ſtrew it with ſmall French Comfits.

CCLXI.

CCLXI. *To make a Haggus Pudding.*

Take a Calves Chaldron well ſcowred, boiled, and the Kernels taken out, mince it ſmall, then take four or five Eggs, and half the Whites, ſome thick Cream, grated bread, Roſewater and Sugar, and a little Salt, Currans and Spice, and ſome ſweet herbs chopped ſmall, then put in ſome marrow or Sewet finely ſhred, ſo fill the Guts, and boil them.

CCLXII. *To make an Oatmeal Pudding.*

Take the biggeſt Oatmeal and ſteep it in warm Cream one night, then put in ſome ſweet herbs minced ſmall, the yolks of Eggs, Sugar, Spice, Roſewater and a little Salt, with ſome marrow, then Butter a Cloth, and boil it well, and ſerve it in with Roſewater, Butter and Sugar.

CCLXIII.

CCLXIII. *To make Puddings of Wine.*

Slice two Manchets into a Pint of white Wine, and let your Wine be firſt mulled with Spice, and with Limon Pill, then put to it ten Eggs well beaten with Roſewater, ſome Sugar and a little Salt, with ſome Marrow and Dates, ſo bake it a very little, ſtrew ſugar on it, and ſerve it; inſtead of Manchet you may uſe Naples Bisket, which is better.

CCLXIV. *To make Puddings with Hogs Lights.*

Parboil them very well, and mince them ſmall with Sewet of a Hog, then mix it with bread grated, and ſome Cream and Eggs, Nutmeg, Roſewater, Sugar and a little Salt, with ſome Currans, mingle them well together, and fill the Guts and boil them.

CCLXV.

CCLXV. *To make Stone Cream.*

Boil a Quart of Cream with whole ſpice, then poure it out into a Diſh, but let it be one quarter conſumed in the boiling, then ſtir it till it be almoſt cold, then put ſome Runnet into it as for a Cheeſe, and ſtir it well together and colour it with a little Saffron, ſerve it in with Sack and Sugar.

CCLXVI. *To make a Poſſet Pie with Apples.*

Take the Pulp of roſted Apples and beat it well with Sugar and Roſewater to make it very ſweet, then mix it with ſweet Cream, and the yolks of raw Eggs, ſome Spice and Sack, then having your Paſte ready in your Bake-pan, put in this ſtuff and bake it a little, then ſtick it with Candied Pills, and ſo ſerve it in cold.

CCLXVII. *To dry Pippins about* Chriſtmaſs *or before.*

When your Houſhold Bread is drawn, then ſet in a Diſh full of Pippins, and about ſix hours after take them out and lay them in ſeveral Diſhes one by one, and flat them with your hands a little, ſo do twice a day, and ſtill ſet them into a warm Oven every time till they are dry enough; then lay them into Boxes with Papers between every Lay.

CCLXVIII. *To make Snow Cream.*

Take a Quart of Cream, and 4 Ounces of blanched Almonds, beaten and ſtrained, with half a Pint of white Wine, a piece of Orange Pill and a Nutmeg ſliced, and three Sprigs of Roſemary, mix theſe things together, aud let them ſtand three hours, then ſtrain it, and put the thick part into a deep Diſh, and ſweeten it with Sugar, then beat ſome Cream with the Whites of Eggs till it be a thick Froth, and caſt the Froth over it to a good thickneſs.

CCLXIX. *To boil Whitings or Flounders.*

Boil ſome White wine, Water, and Salt, with ſome ſweet Herbs and whole Spice; when it boils put in a little Vinegar, for that will make Fiſh criſp, then let it boil apace and put in your Fiſh, and boil them till they ſwim, then take them out and drain them, and make Sauce for them with ſome of the Liquor and an Anchovie or two, ſome Butter and ſome Capers, heat them over the Fire, and beat it up thick and pour it over them; and garniſh your Diſh with Capers and Parſley, Oranges and Limons, and let it be very hot when you ſerve it in.

CCLXX. *To make a Pie of a Gammon of Bacon.*

Take a *Weſtphalia* Gammon, and boil it tender with hay in the Kettle, then take off the ſkin and ſtick it with Cloves and ſtrew it with Pepper, then make your Pie ready, and put it therein with Butter at the bottom, then cover your Bacon with Oyſters, parboiled in Wine and their own Liquor, and put

put in Balls made of Sauſage meat, then put in the Liquor of the parboiled Oiſters, ſome whole Spice and Bay Leaves, with ſome Butter, ſo cloſe it, and bake it and eat it cold, you may put into it the yolks of hard Eggs if you pleaſe; ſerve it with Muſtard Sugar and Bay Leaves.

CCLXXI. *To bake a Bullocks Cheek to be eaten hot.*

Take your Cheek aud ſtuff it very well with Parſley and ſweet herbs chopped, then put it into a Pot with ſome Claret Wine and a little ſtrong Beer, and ſome whole Spice, and ſo ſeaſon it well with Salt to your taſt, and cover your Pot and bake it, then take it out, and pull out the Bones, and ſerve it upon toſted Bread with ſome of the Liquor.

CCLXXII. *To bake a Bullocks Cheek to eat cold, as Veniſon.*

Take a Bullocks Cheek, or rather two fair fat Cheeks, and lay them in water one night, then take out every bone, and ſtuffe it very well with all manner of Spice and Salt, then put it into a Pot, one Cheek clapped

clapped close together upon the other, then lay it over with Bay Leaves, and put in a Quart of Claret Wine, so cover the Pot, and bake it with Houshold Bread, when you draw it, poure all the Liquor out, and take only the Fat of it and some melted Butter, and poure in again, serve it cold with Mustard and Sugar, and dress it with Bay Leaves, it will eat like Venison.

CCLXXIII. *To make a Bacon Fraize.*

Take eight Eggs well beaten, and a little Cream, and a little Flower, and beat them well together to be like other Batter, then fry very thin slices of Bacon, and poure some of this over, then fry it, and turn the other side, and poure more upon that, so fry it and serve it to the Table.

CCLXXIV. *To make fryed Nuts.*

Take Eggs, Flower, Spice and Cream, and make it into a Paste, then make it into round Balls and fry them, they must be as big as Walnuts, be sure to shake them well in the Pan and fry them brown, then roule some out thin, and cut them into several shapes, and fry them, so mix them toge-

ther, and ſerve them in with Spice beaten and Sugar.

CCLXXV. *To make a* Suſſex *Pancake.*

Take only ſome very good Pie paſte made with hot Liquor, and roule it thin, and fry it with Butter, and ſerve it in with beaten ſpice and ſugar as hot as you can.

CCLXXVI. *To make a Veniſon Paſty.*

Take a Peck of fine Flower, and three Pounds of freſh Butter, break your Butter into your Flower, and put in one Egge, and make it into a Paſt with ſo much cold Cream as you think fit, but do not mould it too much, then roule it pretty thin and broad, almoſt ſquare, then lay ſome Butter on the bottom, then ſeaſon your Veniſon on the fleſhy ſide with Pepper groſly beaten, and Salt mixed, then lay your Veniſon upon your Butter with the ſeaſoned ſide downward, and then cut the Veniſon over with your Knife quite croſs the Paſty to let the Gravie come out the better in baking, then rub ſome ſeaſoning in thoſe Cuts, and do not lay any elſe becauſe it will make it look ill-favoured and black, then put ſome paſte rouled

rouled thin about the Meat to keep it in compaſs, and lay Butter on the top, then cloſe it up and bake it very well, but you muſt trim it up with ſeveral Fancies made in the ſame Paſte, and make alſo a Tunnel or Vent, and juſt when you are going to ſet it into the Oven, put in half a Pint of Clarret Wine, that will ſeaſon your Veniſon finely, and make it ſhall not look or taſte greaſie, thus you may bake Mutton if you pleaſe.

CCLXXVII. *To make a brave Tart of ſeveral Sweet Meats.*

Take ſome Puff-paſte and roule it very thin, and lay it in the bottom of your baking-pan, then lay in a Lay of preſerved Raſberries, then ſome more Paſte very thin to cover them, then ſome Currans preſerved, and then a Sheet of Paſte to cover them, then Cherries, and another Sheet to cover them, then any white Sweet-Meat, as Pippins, white Plums or Grapes, ſo Lid it with Puff-paſte, cut in ſome pretty Fancy to ſhew the Fruit, then bake it, and ſtick it full of Candied Pills, and ſerve it in cold.

CCLXXVIII. *To make Ice and Snow.*

Take new Milk and ſome Cream and mix it together, and put it into a Diſh, and ſet it together with Runnet as for a Cheeſe, and ſtir it together, when it is come, poure over it ſome Sack and Sugar, then take a Pint of Cream and a little Roſewater, and the Whites of three Eggs, and whip it to a Froth with a Birchen Rod, then as the Froth ariſes, caſt it upon your Cream which hath the Runnet in it, till it lies deep, then lay on Bunches of preſerved Barberries here and there careleſsly, and caſt more Snow upon them, which will look exceeding well; then garniſh your Diſh being broad brimm'd with all kind of Jellies in pretty Fancies, and ſeveral Colours.

CCLXXIX. *To make a Mutton Pie.*

Cut a Loin or a Neck of Mutton in ſteaks, and ſeaſon it with Pepper and Salt, and Nutmeg, then lay it in your Pie upon Butter; then fill up your Pie with Apples ſliced thin, and a few great Onions ſliced thin, then put in more Butter, and cloſe it and bake it, and ſerve it in hot.

CCLXXX.

CCLXXX. *To poach Eggs the best way.*

Boil Vinegar and Water together with a few Cloves and Mace, when it boiles break in your Eggs, and turn them about gently with a Tin Slice till the White be hard, then take them up, and pare away what is not handsom, and lay them on Sippets, and strew them over with plumped Currans, then take Verjuice, Butter and Sugar heat together, and poure over, and serve them in hot.

CCLXXXI. *A good Sallad in Winter.*

Take a good hard Cabbage, and with a sharp Knife shave it so thin as you may not discern what it is, then serve it with Oil and Vinegar.

CCLXXXII. *Another Sallad in Winter.*

Take Corn Sallad clean picked and also well washed, and clear from the water, put it into a Dish in some handsom form with some Horse Radish scraped, and some Oil and Vinegar,

CCLXXXIII. *To make Sorrrel Sops for Green Geese or Chickens, or for a Sick Body to eat alone.*

Take a good quantity of French Sorrel clean picked, and ſtamp it in a Mortar, then ſtrain it into a Diſh, and ſet it over a Chafingdiſh of Coals, and put a little Vinegar to it, then when it is thick by waſting, wring in the Juice of a Limon and ſweeten it with Sugar, and put in a little grated Bread and Nutmeg, then warm another Diſh with thin ſlices of white Bread, and put ſome Butter to your Sorrel Liquor, and poure over them, ſerve them in with Slices of Limon and fine Sugar.

CCLXXXIV. *To make Green Sauce for a powdered Leg of Pork, or for a Spring.*

Take a great quantity of French Sorrel, and pick out the Strings and waſh it well, and drain it clean from the water, then ſtamp it in a Mortar till it be extream fine, then put in grated Bread and beat it again, then

a few Currans, and the yolks of hard Eggs, and when it is beaten to a kind of Pap, put in a little Vinegar and Sugar into it; ſo ſerve it in upon a Plate with your Meat.

CCLXXXV. *To make* Vin de Moloſſo, *or Treacle Wine.*

Take fair Water and make it ſo ſtrong with Moloſſoes, otherwiſe called Treacle, as that it will bear an Egg, then boil it with a Bag of all kinds of Spices, and a Branch or two of Roſemary, boil it and ſcum it, and put in ſome ſweet herbs or flowers, according to the time of the year, boil it till a good part be conſumed, and that it be very clear, then ſet it to cool in ſeveral things, & when it is almoſt cold, work it with Yeaſt, as you do Beer, the next day put it into the Veſſel, and ſo ſoon as it hath done working, ſtop it up cloſe, and when it hath ſtood a fortnight, bottle it, this is a very wholeſom Drink againſt any Infection, or for any that are troubled with the Ptiſick

CCLXXXVI. *For a Conſumption, an excellent Medicine.*

Take Shell Snails, and caſt Salt upon them, and when you think they are cleanſed well from their ſlime, waſh them, and crack their Shells and take them off, then waſh them in the diſtilled Water of Hyſop, then put them into a Bag made of Canvas, with ſome white Sugar Candy beaten, and hang up the Bag, and let it drop as long as it will, which if you bruiſe the Snails before you hang them up, it is the better; this Liquor taken morning and evening a Spoonful at a time, is very rare.

CCLXXXVII. *A ſutable Diſh for Lent.*

Take a large diſh with broad Brims, and in the middle put blanched Almonds round about them, Raiſins of the Sun, and round them Figs, and beyond them all coloured Jellies, and on the Brims Fig-Cheeſe.

CCLXXXVIII.

CCLXXXVIII. *To make a Rock in Sweet-Meats.*

First take a flat broad voiding Basket, then have in readiness a good thick Plum Cake, then cut your Cake fit to the bottom of the Basker, and cut a hole in the middle of it, that the Foot of your Glass may go in, which must be a Fountain-Glass, let it be as high a one as you can get; put the foot of it into the Hole of the Cake edgling that it may stand the faster, then tie the Cake fast with a Tape to the Basket, first cross one way and then another, then tie the foot of the Glass in that manner too, that it may stand steady, then cut some odd holes in your Cake carelessly, then take some Gum Dragon steeped in Rosewater, and mix it with some fine Sugar, not too thick, and with that you must fasten all your Rock together; in these holes which you cut in your Cake you must fasten some sort of Biskets, as Naples Biskets, and other common Biskets made long, and some ragged, and some coloured, that they may look like great ill-favoured Stones, and some handsom, some long, some short, some bigger, and some lesser, as you know Nature doth afford and

ſome of one colour and ſome of another, let ſome ſtand upright and ſome a ſlaunt, and ſome quite a long, and faſten them all with your Gum, then put in ſome better Sweet-meats, as Mackeroons and Marchpanes, careleſly made as to the ſhape, and not put on the Rock in a ſet form, alſo ſome rough Almond Cakes made with the long ſlices of Almonds (as I have directed before;) ſo build it up in this manner, and faſten it with the Gum and Sugar, till it be very high, then in ſome places you muſt put whole Quinces Candied, both red and white, whole Orange Pills and Limon Pills Candied, dryed Apricocks, Pears and Pippins Candied, whole Peaches Candied, then ſet up here and there great lumps of brown and white Sugar-candy upon the ſtick, which much reſembles ſome cluſters of fine Stones growing on a Rock; for Sand which lies ſometimes among the little Stones, ſtrew ſome brown Sugar; for Moſs, take Herbs of a Rock Candy; then you muſt make the likeneſs of Snakes and Snails and Worms, and of any venomous Creature you can think of; make them in Sugar Plate and colour them to their likeneſs, and put them in the holes that they may ſeem to lurk, and ſome Snails creeping

one

one way and ſome another; then take all manner of Comfits, both rough and ſmooth, both great and ſmall, and colour many of them, ſome of one colour and ſome of another, let ſome be white and ſome ſpeckled, then when you have coloured them, and that they are dry, mix them together and throw them into the Clefts, but not too many in one place, for that will hide the ſhape of your Work, then throw in ſome Chips of all ſorts of Fruit Candied, as Orange, Limon, Citron, Quince, Pear, and Apples, for of all theſe you may make Chips; then all manner of dryed Plumbs, and Cherries, Cornelions dryed, Raſps and Currans; and in ſome places throw a few Prunelles, Piſtacho Nuts, blanched Almonds, Pine Kernels, or any ſuch like, and a pound of the great round perfumed Comfits; then take the lid of the top of the Glaſs and fill it with Preſerved Grapes, and fill another with ſome Harts-horn Jelly, place theſe two far from one another, and if you ſet ſome kind of Fowl, made in Marchpanes, as a Peacock, or ſuch like, and ſome right Feathers gummed on with Gum Arabick; let this Fowl ſtand as though it did go to drink at the Glaſs of Harts-horn Jelly,

and

and then they will know who ſee it, that thoſe two liquid Glaſſes ſerve for reſemblance of ſeveral Waters in the Rock:

Then make good ſtore of Oiſter ſhells & Cockle ſhells of Sugar Plate, let ſome be pure white as though the Sea water had waſhed them, ſome brown on the outſide, and ſome green, ſome as it were dirty, and others worn away in ſome Places, ſome of them broke, and ſome whole, ſo ſet them here and there about the Rock, ſome edgling, and ſome flat, ſome the hollow ſide upward, and ſome the other, then ſtick the Moſs, ſome upon the ſhells, and ſome upon the ſtones, and alſo little Branches of Candied Fruits, as Barberries, Plums, and the like, then when all is done, ſprinkle it over with Roſewater, with a Grain or two of Muſk or Ambergreece in it; your Glaſs muſt be made with a reaſonable proportion of bigneſs to hold the Wine, and from that, in the middle of it, there muſt be a Conveyance to fall into a Glaſs below it, which muſt have Spouts for the Wine to play upward or downward, then from thence in another Glaſs below, with Spouts alſo, and from thence it hath a Conveyance into a Glaſs below that, ſomewhat in form like a Sillibub Pot, where the Wine may be drunk out

out at the Spout; you may put ſome Eringo Roots, and being coloured, they will ſhew very well among the other Sweet-Meats, tie your Basket about with ſeveral ſorts of ſmall Ribbons: Do not take this for a ſimple Fancy, for I aſſure you, it is the very ſame that I taught to a young Gentlewoman to give for a Preſent to a Perſon of Quality.

TO



TO THE READER.

Courteous Reader.

I Think it not amiſs, ſince I have given you, as I think, a very full Direction for all kinds of Food, both for Nouriſhment and Pleaſure, that I do ſhew alſo how to eat them in good order; for there is a Time and Seaſon for all things: Beſides, there is not any thing well done which hath not a Rule, I ſhall therefore give you ſeveral Bills of Service for Meals according to the Seaſon

ſon of the Year, ſo that you may with eaſe form up a Dinner in your Mind quickly; afterwards I ſhall ſpeak of ordering of Banquets; but theſe things firſt, becauſe Banquets are moſt proper after Meals:

All you who are knowing already and Vers'd in ſuch things, I beſeech you to take it only as a Memorandum; *and to thoſe who are yet unlearned, I preſume they will reap ſome Benefit by theſe Directions; which is truly wiſhed and deſired by*

Hannah Wolley alias *Chaloner.*

A Bill of Service for extraordinary Feasts in the Summer.

1. A Grand Sallad.
2. A boiled Capon or Chickens.
3. A boiled Pike or Bream.
4. A Florentine in Puff-Paste.
5. A Haunch of Venison rosted.
6. A Lomber Pie.
7. A Dish of Green Geese.
8. A Fat Pig with a Pudding in the belly.
9. A Venison Pasty.
10. A Chicken Pie.
11. A Dish of young Turkeys.
12. A Potato Pie.
13. A couple of Caponets.
14. A Set Custard.

The Second Course.

1. A Dish of Chickens roasted.
2. Souced Conger or Trouts.
3. an Artichoke Pie,

4. A Cold

4. A Cold Baked Meat.
5. a Souced Pig.
6. a Diſh of Partridges.
7. an Oringado Pie.
8. a Diſh of Quails,
9. another cold Baked Meat.
10. Freſh Salmon.
11. a Diſh of Tarts.
12. a Joll of Sturgeon.

The Third Courſe.

1. A Diſh of fried Perches.
2. a Diſh of Green Peaſe.
3. a Diſh of Artichokes.
4. a Diſh of Lobſters.
5. a Diſh of Prawns or Shrimps.
6. a Diſh of Anchovies.
7. a Diſh of pickled Oiſters.
8. Two or three dried Tongues.

Another

Another Bill of Fare for Winter Seaſon.

1. A Collar of Brawn.
2. a Capon and White Broth.
3. A boiled Gurnet.
4. a Diſh of boiled Ducks or Rabbets.
5. a roſted Tongue and Udder.
6. a made Diſh in Puff-Paſte.
7. a Shoulder of Mutton with Oiſters.
8. a Chine of Beef.
9. a Diſh of Scotch Collops of Veal.
10. Two Geeſe in a Diſh.
11. an Olive Pie.
12. a Pig.
13. a Loin of Veal.
14. a Lark Pie.
15. a Veniſon Paſty.
16. a Diſh of Capons, two in a Diſh or three.
17. a Diſh of Set Cuſtards.

The Second Course.

1. Young Lamb cut in Joints, three Joints in a Dish Larded.
2. a Couple of Fat Rabbets.
3. a Kickshaw fried or baked.
4. a Dish of rosted Mallards.
5. a Leash of Partridges.
6. a Pigeon Pie.
7. Four Woodcocks in a Dish.
8. a Dish of Teal, four or six.
9. a cold baked Meat.
10. a good Dish of Plover.
11. Twelve Snites in a Dish.
12. Two dozen of Larks in a Dish.
13. another cold baked Meat.

The Third Course.

1. An Oister Pie hot.
2. a Dish of fried Puffes.
3. Three or four dried Neats Tongues.
4. a Joll of Sturgeon.
5. Laid Tarts in Puff-paste.
6. Pickled Oisters.
7. a Dish of Anchovies and Caveare.
8. a Warden Pie or Quince Pie.

Note,

Note, That when your laſt Courſe is ended, you muſt ſerve in your Meat-Jellies, your Cheeſes of ſeveral ſorts, and your Sweet-meats.

A Bill of Fare for Leſſer Feaſts.

1. AN Almond Pudding boiled or baked.
2. a Diſh of boiled Pigeons with Bacon.
3. a Leg of Mutton boiled with good Sauce, or a Leg of Pork.
4. a Diſh of roſted Olives of Veal.
5. a Diſh of Collops and Eggs.
6. a piece of roſted Beef.
7. a Diſh of Scotch Collops.
8. a Loin of Veal.
9. a fat Pig roſted.
10. Two Turkies in a Diſh.
11. a Veniſon Paſty.
12. a Diſh of Pheaſants or Partridges.
13. a Diſh of Cuſtards in little China Pots.

The

The Second Courſe.

1. Three or four Joints of Lamb roſted aſunder, though never ſo ſmall.
2. a Couple of Rabbets.
3. a Diſh of Mallard, Teal or Widgeon.
4. a Leaſh of Partridges or Woodcocks.
5. a Pigeon Pie.
6. a Diſh of Plovers or Snites.
7. a Diſh of fat Chickens roſted.
8. a Warden or Quince Pie.
9. a Soweed Pig.
10. a Diſh of Tarts of ſeveral ſorts.
11. a Diſh of Lobſters, or Sturgeon.
12. a Diſh of Pickled Oiſters.

A Bill of Fare for Fiſh Days & Faſting Days in Ember week, or in Lent.

1. A Diſh of Butter newly Churned.
2. a Diſh of Rice Milk or Furmity.
3. a Diſh of Buttered Eggs.
4. a Diſh of ſtewed Oiſters.
5. a Diſh of Gurnets boiled.

6. A boiled Sallad.
7. a boiled Pike or two Carps ſtewed.
8. a Diſh of Buttered Loaves.
9. a Paſty of Ling.
10. a Diſh of Buttered Salt Fiſh.
11. a Diſh of Smelts.
12. a Diſh of White Herrings broiled.
13. a Potato Pie or Skirret Pie.
14. a Diſh of Flounders fried.
15. an Eel Pie or Carp Pie.
16. a Diſh of fried Whitings.
17. a Diſh of Salt Salmon,
18. a Diſh of Cuſtards.
19. a Joll of Sturgeon.
20. a Diſh of Pancakes or Fritters.

The Second Courſe.

1. A Diſh of Eels ſpichcockt.
2. a Fricaſie of Eels.
3. a Diſh of fryed Puffs.
4. a Diſh of Potatoes ſtewed.
5. a Diſh of fryed Oiſters.
6. a Diſh of Blanched Manchet.
7. an Oiſter Pie with Parſneps.
8. a Pippin Pie Buttered.
9. a Diſh of Buttered Shrimps.
10. Two Lobſters roſted.
11. a Diſh of Tarts of Herbs.

12. A Diſh of ſouced Fiſh.
13. a Diſh of pickled Oiſters.
14. a Diſh of Anchovies and Caveare.

A Bill of Fare without feaſting; only ſuch a number of Diſhes as are uſed in Great and Noble Houſes for their own Family, and for familiar Friends with them.

The firſt Courſe in Summer Seaſon.

1. A Fine Pudding boiled or baked.
2. A Diſh of boiled Chickens.
3. Two Carps ſtewed or a boiled Pike.
4. a Florentine in Puff-Paſte.
5. a Calves head, the one half haſhed, and the other broiled.
6. a Haunch of Veniſon roſted.
7. a Veniſon Paſty.
8. a Couple of fat Capons, or a Pig, or both.

The

The Second Course.

1. A Dish of Partridges.
2. an Artichoke Pie.
3. a Dish of Quails.
4. a cold Pigeon Pie.
5. a Souced Pig.
6. a Joll of fresh Salmon.
7. a Dish of Tarts of several sorts.
8. a Westphalia Gammon and dried Tongues about it.

A Bill of Fare in Winter in Great Houses.

1. A Collar of Brawn.
2. a Capon and White Broth, or two boiled Rabbets.
3. Two rosted Neats Tongues and an Udder between them.
4. a Chine of Beef rosted.
5. a made Dish in Puffpaste.
6. a Shoulder of mutton stuffed with oisters.

7. A fine Sallad of divers ſorts of Herbs and Pickles.
8. an Eel Pie or ſome other Pie.
9. Three young Turkies in a Diſh.
10. a Diſh of ſouced Fiſh, what is moſt in ſeaſon.

The Second Courſe in Winter in great Houſes.

1. A Quarter of Lamb roſted, the Joints Larded with ſeveral things, and roſted aſunder.
2. a Couple of Rabbets.
3. a Kickſhaw fried.
4. a Diſh of Mallard or Teals.
5. a Cold Veniſon Paſty, or other cold Baked meat.
6. a Diſh of Snites.
7. a Quince or Warden Pie.
8. a Diſh of Tarts.
9. a Joll of Sturgeon.
10. a Diſh of pickled Oiſters.

A Bill of Fare for Fiſh Days in Great Honſes and at Familiar Times.

1. A Diſh of Milk, as Furmity, or the like.
2. a Diſh of ſtewed Oiſters or buttered Eggs.
3. a boiled Gurnet, or ſuch like.
4. a Diſh of Barrel Cod Buttered.
5. a Diſh of Buttered Loaves or fryed Toaſts.
6. a Paſty made of a Joll of Ling.
7. a Potato Pie, or Skirret Pie.
8. a Diſh of Plaice or Flounders.
9. a Piece of Salt Salmon.
10. a Carp Pie cold, or Lamprey Pie.

The Second Course to the same.

1. A Dish of Eels spitchcockt.
2. a Chine of Salmon broiled.
3. a Dish of Oisters fried.
4. an Apple pie buttered.
5. a Dish of fried Smelts.
6. a Dish of buttered Shrimps.
7. a Dish of Skirrets fried.
8. Two Lobsters in a Dish.
9. a Dish of pickled Oisters.
10. a Dish of Anchovies.

When all these are taken away, then serve in your Cheeses of all sorts, and also your Creams and Jellies, and Svveet-meats after them if they be required.

Thus I have done with the Bills of Fare in Great Houses, although it be impossible to name half which are in season for one Meal; but this will serve you for the number of Dishes, and any Person who is ingenious,

nious, may leave out ſome, and put in other at pleaſure.

A Bill of Fare for Gentlemens Houſes of Leſſer Quality, by which you may alſo know how to order any Family beneath another, which is very requiſite.

The firſt Courſe in Summer Seaſon.

1. A Boiled Pike or Carp ſtewed.
2. a very fine Pudding boiled.
3. a Chine of Veal, and another of mutton.
4. a Calves head Pie.
5. a Leg of mutton roſted whole.
6. a Couple of Capons, or a Pig, or a piece of roſt Beef, or boiled Beef.
7. a Sallad, the beſt in ſeaſon.

The

The Second Course to the same.

1. A Dish of fat Chickens rosted.
2. a cold Venison Pastie.
3. a Dish of fried Pasties.
4. a Joll of fresh Salmon.
5. a Couple of Lobsters.
6. a Dish of Tarts.
7. a Gammon of Bacon or dried Tongues.

After these are taken away, then serve in your Cheese and Fruit.
Note, That this Bill of Fare is for Familiar times.

A Bill of Fare for Gentlemens Houses at Familiar Times in Winter Season.

The first Course.

1. A Collar of Brawn.
2. A rosted Tongue and Udder.
3. a Leg of Pork boiled.

4. A

4. A piece of roſt Beef.
5. a Veniſon Paſty or other Pie.
6. a marrow Pudding.
7. A Gooſe, or Turkie, or Pig.
8. a Sallad of what's in ſeaſon.

The Second Courſe to the ſame.

1. Two Joints of Lamb roſted.
2. a Couple of Rabbets.
3. a Diſh of wild Fowl or Larks,
4. a Gooſe or Turkie Pie cold.
5. a Fried Diſh.
6. Sliced Veniſon cold.
7. a Diſh of Tarts or Cuſtards.
8. a Gammon of Bacon, or dried Tongues, or both in one Diſh.

When theſe are taken away, ſerve in your Cheeſe and Fruit as before I have told you.

A Bill of Fare for Gentlemens Houſes upon Fiſh Days, and at Familiar Times.

1. A Diſh of Buttered Eggs.
2. an Almond Pudding Buttered.
3. a Diſh of Barrel Cod Buttered.
4. a Sallad of what's in ſeaſon.
5. a Diſh of Freſh Fiſh boiled.
6. a Diſh of Eels Spitchcokt.
7. an Oiſter Pie or Herring Pie.
8. a Fricaſie of Eels and Oiſters.
9. a Carp Pie cold, or Lamprey Pie.

The Second Courſe to the ſame.

1. An Apple Pie Buttered, or ſome Pancakes or Fritters.
2. a Diſh of fried Smelts.
3. a Diſh of broiled Fiſh
4. a Diſh of Buttered Crabs.
5. a Diſh of Lobſters and Prawns.

6. A Joll of Sturgeon or Freſh Salmon.
7. a Diſh of Tarts or Cuſtards.
8. a Diſh of Anchovies or Pickled Herring.

When theſe are taken away, ſerve in your Cheeſe and Fruit as before I have told you.

NOw becauſe I would have every one Compleat who have a Deſire to ſerve in Noble or Great Houſes, I ſhall here ſhew them what their Office requires; And,

First, *For the Kitchin, becauſe without that we ſhall look lean, and grow faint quickly.*

THe Cook, whether Man or Woman, ought to be very well skilled in all manner of things both Fiſh and Fleſh, alſo good at Paſtry buſineſs, ſeaſoning of all things, and knowing all kinds of Sauces, and pickling all manner of Pickles, in making all manner of Meat Jellies; alſo very frugal of their Lord's or of their Maſter's, Ladies or Miſtreſſes Purſe, very ſaving, cleanly

cleanly and careful, obliging to all perſons, kind to thoſe under them. and willing to inform them, quiet in their Office, not ſwearing nor curſing, nor wrangling, but ſilently and ingeniouſly to do their Buſineſs, and neat and quick about it; they ought alſo to have a very good Fancy, ſuch an one, whether Man or Woman, deſerves the title of a fit Cook.

For the Maid under ſuch a Cook.

SHe ought to be of a quick and nimble Apprehenſion, neat and cleanly in her own habit, and then we need not doubt of it in her Office; not to dreſs her ſelf, eſpecially her Head, in the Kitchin, for that is abominable fluttiſh, but in her Chamber, before ſhe comes down, and that to be at a fit hour, that the fire may be made, and all things prepared for the Cook, againſt he or ſhe comes in; ſhe muſt not have a ſharp Tongue, but humble, pleaſing, and willing to learn, for ill words may provoke Blows from a Cook, their heads being always filled with the contrivance of their buſi-

buſineſs, which may cauſe them to be peevish and froward, if provoked to it; this Maid ought alſo to have a good Memory, and not to forget from one day to another what ſhould be done, nor to leave any manner of thing foul at night, neither in the Kitchin, nor Larders, to keep her Iron things and others clean ſcowred, and the Floors clean as well as places above them, not to ſit up junketting and gigling with Fellows, when ſhe ſhould be in bed, ſuch an one is a Conſumer of her Maſters Goods, and no better than a Thief; and beſides, ſuch Behaviour ſavoureth much of Levity. But ſuch an one that will take the Counſel I have ſeriouſly given, will not only make her Superiors happy in a good Servant, but ſhe will make her ſelf happy alſo; for by her Induſtry ſhe may come one day to be Miſtreſs over others.

Now to the Butler.

HE ought to be Gentile and Neat in his Habit, and in his Behaviour, courteous to all people, yet very ſaving of his

Maſters Goods, and to order himſelf in his Office as a faithful Steward, charge and do all things for the honour of his Maſter or Lady, not ſuffering their Wine or Strong Drink to be devoured by ill Companions, nor the Small to be drawn out in waſte, nor Pieces of good Bread to lie to mould and ſpoil, he muſt keep his Veſſels cloſe ſtopped, and his Bottles ſweet, his Cellars clean waſhed, and his Buttery clean, and his Bread-Bins wholſom and ſweet, his Knives whetted, his Glaſſes clean waſhed that there be no dimneſs upon them when they come to be uſed, all his Plate clean and bright, his Table, Basket and Linnen very neat, he muſt be ſure to have all things of Sauce ready which is for him to bring forth, that it may not be to be fetched when it is called for, as Oil, Vinegar, Sugar, Salt, Muſtard, Oranges and Limons, and alſo ſome Pepper; he muſt alſo be very neat and handy in laying the Clothes for the Chief Table, and alſo the Side-boards, in laying his Napkins in ſeveral Faſhions, and pleiting them, to ſet his Glaſſes, Plate, and Trencher-Plates in order upon the Side-Boards, his Water-Glaſſes, Oranges or Limons; that he be careful to ſet the Salts on the Table, and to lay a Knife, Spoon and Fork at every

every Plate, that his Bread be chipped before he brings it in; that he ſet drink to warm in due time if the ſeaſon require; that he obſerve a fit time to ſet Chairs or Stools, that he have his Ciſtern ready to ſet his Drink in, that none be ſpilt about the Room, to waſh the Glaſſes when any one hath drunk, and to wait diligently on them at the Table, not filling the Glaſſes too full; ſuch an one may call himſelf a Butler.

To the Carver.

IF any Gentleman who attends the Table, be employed or commanded to cut up any Fowl or Pig, or any thing elſe whatſoever, it is requiſite that he have a clean Napkin upon his Arm, and a Knife and Fork for his uſe, that he take that Diſh he ſhould carve from the Table till he hath made it ready for his Superiours to eat, and neatly and handſomly to carve it, not touching of it ſo near as he can with his Fingers, but if he chance unawares to do ſo, not to lick his Fingers, but wipe them upon a Cloth, or his Napkin, which he hath for

that

that purpoſe; for otherwiſe it is unhandſom and unmannerly; the neateſt Carvers never touch any Meat but with the Knife & Fork; he muſt be very nimble leſt the Meat cool too much, and when he hath done, return it to the Table again, putting away his Carving Napkin, and take a clean one to wait withal; he muſt be very Gentile and Gallant in his Habit leſt he be deemed unfit to attend ſuch Perſons.

To all other Men-Servants or Maid-Servants who commonly attend ſuch Tables.

THey muſt all be neat and cleanly in their Habit, and keep their Heads clean kembed, alwaies ready at the leaſt Call, and very attentive to hear any one at the Table, to ſet Chairs or Stools, and not to give any a foul Napkin, but ſee that every one whom their Lord or Maſter is pleaſed to admit to their Table, have every thing which is fit for them, and that they change their Plates when need ſhall be; alſo that they obſerve the eyes of a Stranger what they want,

want, and not force them ſtill to want becauſe they are ſilent, becauſe it is not very modeſt for an Inferiour to ſpeak aloud before their Betters; and it is more unfit they ſhould want, ſince they have leave to eat & drink: they muſt wait diligently, and at a diſtance from the Table, not daring to lean on the Chaires for ſoiling them, or ſhewing Rudeneſs; for to lean on a Chair when they wait, is a particular Favour ſhewn to any ſuperiour Servant, as the Chief Gentleman, or the Waiting Woman when ſhe riſes from the Table; they muſt not hold the Plates before their mouths to be defiled with their Breath, nor touch them on the right ſide; when the Lord, Maſter, Lady or Miſtreſs ſhew that favour to drink to any Inferiour, and do command them to fill for them to pledge them, it is not modeſty for them to deny Strangers that favour, as commonly they do, but to fulfil their Commands, or elſe they diſhonour the Favour.

When any Diſh is taken off the Table, they muſt not ſet it down for Dogs to eat, nor eat it themſelves by the way, but haſte into the Kitchin with it to the Cook, that he may ſee what is to be ſet away, and what to be kept hot for Servants; when all is taken away, and Thanks given, they muſt help the

the Butler out with thoſe things which belong to him, that he may not loſe his Dinner.

They muſt be careful alſo to lay the Cloth for themſelves, and ſee that nothing be wanting at the Table, and to call the reſt of the Servants to Meals, whoſe Office was not to wait at the Table, then to ſit down in a handſom manner, and to be courteous to every ſtranger, eſpecially the Servants of thoſe Perſons whom their Lord or Maſter hath a kindneſs for.

If any poor Body comes to ask an Alms, do not ſhut the door againſt them rudely, but be modeſt and Civil to them, and ſee if you can procure ſomewhat for them, and think with your ſelves, that though you are now full fed, and well cloathed, and free from care, yet you know not what may be your condition another day: So much to Inferiour Servants.

To the Gentlewomen who have the Charge of the Sweet-Meats, and ſuch like Repaſts.

Gentlewomen,

PErhaps you do already know what belongs to ſerving in fine Cream Cheeſes, Jellies, Leaches or Sweet-meats, or to ſet forth Banquets as well as I do; but (pardon me) I ſpeak not to any knowing Perſon, but to the ignorant, becauſe they may not remain ſo; beſides really there are new Modes come up now adays for eating and drinking, as well as for Cloaths, and the moſt knowing of you all may perhaps find ſomewhat here which you have not already ſeen; and for the ignorant, I am ſure they may ground themſelves very well from hence in many Accompliſhments, and truly I have taken this pains to impart theſe things for the general good of my Country, as well as my own, and have done it with the more willingneſs, ſince I find ſo many Gentlewomen forced to ſerve, whoſe Parents and

and Friends have been impoveriſhed by the late Calamities, *viz.* the Late Wars, Plague, and Fire, and to ſee what mean Places they are forced to be in, becauſe they want Accompliſhments for better.

I am blamed by many for divulging theſe Secrets, and again commended by others for my Love and Charity for ſo doing; but however I am better ſatisfied with imparting them, than to let them die with me; and if I do not live to have the Comfort of your Thanks, yet I hope it will cauſe you to ſpeak well of me when I am dead: The Books which before this I have cauſed to be put in Print, found ſo good an acceptance, as that I ſhall ſtill go on in imparting what I yet have, ſo faſt as I can.

Now to begin with the Ordering thoſe things named to you:

If it be but a private Dinner or Supper in a Noble Houſe, where there they have none to honour above themſelves, I preſume it may be thus;

In Summer time, when the Meat is all taken away, you may preſent your ſeveral ſorts of Cream Cheeſes; One Meal one Diſh of Cream of one ſort, the next, of another;

nother; oue or two Scollop Diſhes with ſeveral ſorts of Eruit, which if it be ſmall fruit, as Raſpes or Strawberries, they muſt be firſt waſhed in Wine in a Diſh or Baſon, and taken up between two Spoons, that you touch them not.

With them you may ſerve three or four ſmall Diſhes alſo with ſweet meats, ſuch as are moſt in ſeaſon, with Vine Leaves and Flowers between the Diſhes and the Plates, two wet Sweet meats, and two dry, two of one colour, and two of another, or all of ſeveral colours.

Alſo a Diſh of Jellies of ſeveral colours in one Diſh, if ſuch be required.

If any be left, you may melt them again, and put them into leſſer Glaſſes, and they will be for another time:

If any dry ones be left, they are ſoon put into the Boxes again.

If any perſons come in the Afternoon, if no greater, or ſo great as the Perſon who entertains them, then you may preſent one or two Diſhes of Cream only, and a whipt Sillibub, or other, with about four Diſhes of Sweet-meats ſerved in, in like manner as at Dinner, with Diſhes of Fruit, and ſome kind

kind of Wine of your own making; at Evenings, especially on Fasting Daies at Night, it is fit to present some pretty kind of Creams, contrary from those at Dinner, or instead of them some Possets, or other fine Spoon Meats, which may be pleasaut to the taste, with some wet and dry Sweetmeats, and some of your fine Drinks, what may be most pleasing.

At a Feast, you may present these things ollowing.

So soon as the Meat is quite taken away, have in readiness your Cream Cheeses of several sorts and of several Colours upon a Salver, then some fresh Cheese with Wine and Sugar, another Dish of Clouted Cream, and a Noch with Cabbage Cream of several Colours, like a Cabbage, then all sorts of Fruits in season, set forth as followeth:

First, You must have a large Salver made of light kind of Wood, that it may not be too heavy for the Servitor to carry, it must be painted over, and large enough to hold six Plates round about and one larger one in the middle, there must be places made

made in it to ſet the Plates in, that they may be very faſt and ſure from ſliding, and that in the middle the ſeat muſt be much higher than all the reſt, becauſe that is moſt graceful; your Plates muſt not be ſo broad as the Trencher Plates at Meat, and ſhould be either of Silver or *China*.

Set your Plates faſt, then fill every one with ſeveral ſorts of Fruits, and the biggeſt ſort in the middle, you muſt lay them in very good order, and pile them up till one more will not lie; then ſtick them with little green Sprigs and fine Flowers, ſuch as you fancy beſt; then ſerve in another ſuch Salver, with Plates piled up with all manner of Sweet-meats, the wet Sweet-meats round about and the dry in the middle, your wet Sweet-meats muſt be in little glaſſes that you may ſet the more on, and between every two glaſſes another above the firſt of all, and one on the top of them all; you muſt put of all ſorts of dryed Sweet-meats in the middle Plate, firſt your biggeſt and then your leſſer, till you can lay no more; then ſtick them all with Flowers, and ſerve them: And in the Baſon of Water you ſend in to waſh the Hands or Fingers of Noble Perſons, you muſt

put

put in ſome Orange Flower Water, which is very rare and very pleaſant.

In Winter you muſt alter, as to the ſeaſon, but ſerve all in this manner; and then dryed Fruits will alſo be very acceptable, as dryed Pears and Pippins, Candied Oranges and Limons, Citrons and Eringoes, Blanched Almonds, Prunelles, Figs, Raiſins, Piſtachoes and Blanched Walnuts.

FINIS.

---

2 AP 36

The Contents.

The Contents of the First Part.

A.

Artichoke Cream. 175
Almond Pudding. 166
Almond Pudding. 169
Artichokes kept. 162
Almond Jelly white. 160
Almond Paste. 145
Almond Butter. 138
Apricocks dried 134
Apricocks in Lumps. 133
Apricocks dried clear. 126
Almond Bread. 120
Almond Milk. lb.
Angelica Candied. 113
Apricocks Preserved. 109
Almond Cakes. 101
Almonds Candied. 97
Almond Butter white. 75
Artificial Walnuts 64

385/1

Almond Ginger-Bread. 61
Ale to drink ſpeedily. 47
Ale very rare. 46
Aqua Mirabilis. 1

B.

Bisket Pudding. 168
Black Pudding. 165
Bisket very fine. 149
Banbury Cake. 137
Barberries Candied. 131
Bean Bread. 117
Barberries preſerved without fire. 96
Bullace preſerved. 84
Black Juice of Licoras. 79
Barberries preſerved. 70
Bisket Cake. 28
Balm Water Green. 21
Bisket Orange, Limon or Citron. 150

C.

Clouted Cream. 178
Cream of divers things. 174
Card Pudding. 167
Clove Sugar. 163

The Contents.

Cinamon Sugar. 163
Cake without Sugar. 160
Cullis or Jelly. lb.
Comfits of all sorts. 156
Candle for a sick body. lb.
Candy as hard as a Rock. 149
Carroway Cake. 130
Cherries in Jelly. 126
Cordial for sleep. 124
Consumption. 123
Cordial Syrup. lb.
Corniſh Cake. 122
Cakes very fine. lb.
Cider clear. 198
Clear Perry. lb.
Caroway Cake. 118
Cake. 115
Cornelions preſerved. 110
Currans in Jelly. 108
Chaculato. 104
Cuſtard for a Conſumption. 103
Chips of Fruit. 102
Chip. of Orange or Limon. 101
Candied Carots. 97
Conſerve of Barberries. 96
Cordial. 78
Cakes to keep long. 75
Cakes with Almonds. 93

The Contents.

Court Perfumes. 90
China Broth. 89
Cryſtal Jelly. 89
Conſerve of Violets. 85
Cakes very good 69
Cakes of Violets 68
Collops like Bacon in Sweet-meats. 67
Cough of the Lungs. 66
Cordial Infuſion. lb.
Cakes very ſhort. 65
Conſerve of Red Roſes. 60
Cucumbers pickled. 57
Cake with Almonds. 54
Cake with Almonds. 52
Cordial 50
Cake without Fruit. 41
Conſumption. 46
Chine Cough. 45
Cream. lb.
Cabbage-Cream. 42
Cakes of Quinces. lb.
Conſumption Ale. 36
Conſumption. 35
Cream very fine. 34
Cucumbers pickled. 33
Candied Flowers. 32
Clouted Cream. 30
Cough of the Lungs. 27

The Contents.

Cordial. 14
Cordial. lb.
Cock-water moſt excellent. 12
Cordial Cherry Water. 10
Cordial Orange Water. 5

D.

Damask Powder for Cloths. 179
Dumplings. 171
Dumplings. 170
Dumplings. lb.
Diſtilled Roſes. 164
Diet Bread. 119
Damſons preſerved. 111
Damſons preſerved white. 68
Damſon Wine. 56
Devonſhire White-pot. 31
Doctor Butlers water. 8
Doctor Chambers water. 3

E.

Elder Water. 21

F.

French Biſket 146
Flowers Candied. 143

Figs dried. 139
Flowers the beſt way to Candy. 32
Froth Poſſet. 136
Flowers kept long. 74
French Bread. 51

G.

Green Pudding. 171
Green Ginger wet. 153
Grapes dried 152
Grapes kept freſh. 151
Ginger-bread. 146
Green Walnuts preſerved. 83
Gooſeberries preſerved. 73
Gooſeberry Fool. 71
Grapes preſerved. 67
Gooſeberry Wine. 56
Gooſeberries green. 50
Griping of the Guts. 47

H.

Hipocras. 129
Heart Water. 16

The Contents.

I.

Irish Aquavitæ. 163
Italian Bisket. 129
Jumbolds. 119
Jelly of Pippins. 112
Jelly of Quinces. 109
Jelly of Harts-Horn. 100
Juice of Licoras white. 91
Jelly very good. 78
Iringo Root Candied. 72
Jelly of Currans. 71

L.

Lemonalo. 155
Limon Sallad. 153
Leach white. 121
Leach yellow. Ib.
Leach of Ginger. Ib.
Leach of Cinamon. Ib.
Leach of Dates. 122
Limons preserved. 103
Leach. 74
Lozenges perfumed. 72
Limon Cream. 54
Limon Cakes. 38
Limon Water. 6

The Contents.

M.

Muſtard.	177
Muſtard.	Ib.
Marmalade of Limons.	152
Marmalade of Oranges.	Ib.
Muſk Sugar.	141
Marmalade of Quinces.	Ib.
Muſhroms pickled.	140
Marmalade of Cherries	135
Marmalade of Oranges.	111
Marmalade of Cornelions	110
Marmalade white.	91
Medlars preſerved.	84
Marmalade of Pippins.	82
Marmalade of Wardens.	Ib.
Marmalade of Damſons.	81
Marchpane.	79
Marmalade of Apricocks.	77
Morphew or Freckles.	75
Marmalade of Oranges.	58
Made Diſh.	52
Marmalade of Cherries and Currans.	39
Marmalade of Apricocks.	34
Melancholy Water.	21

N.

N.

Naples Bisket. 129

O.

Oatmeal Pudding. 168
Oranges in Jelly preserv'd 87
Orange Pudding. 51
Oranges and Limons to preserve 63

P.

Pickled Oisters. 176
Pickled French Beans. Ib.
Pickled Barberries. 175
Powdered Beef kept long. 178
Pudding to roast. 174
Pudding of Calves feet. 173
Pudding of Rasberries. Ib.
Pudding of Hogs Liver. 172
Pudding of Cake. 167
Pudding of Rice. 166
Paste of Pomewaters. 155
Punch. Ib.
Prunes stewed without Fire. 154
Pickled Oranges or Limons. 151
Potato Bisket. 150

The Contents.

Parſnep Bisket.	150
Paſte ſhort without Butter.	148
Puffpaſte.	147
Puffpaſte.	148
Piſtacho Cakes.	133
Powder for the Hair.	132
Pears or Pippins dried.	127
Pippins dry and clear.	126
Perfume to burn.	124
Perfumed Gloves.	125
Perfume to burn.	Ib.
Pomatum.	116
Pippins in Jelly.	107
Poſſet.	106
Poſſet with Sack.	Ib.
Poſſet.	107
Plumbs dried.	104
Preſerved Pears dried.	93
Pretty Sweet-meat.	99
Puſte for the Hands.	74
Plumbs dried naturally.	92
Pears dried.	86
Pippins dried.	83
Pippins green preſerved.	80
Peachs preſerved.	98
Phtiſick Drink.	76
Paſte of Pippins.	70
Paſte royal.	69
Paſte of Pippins.	61

Paſte of Plumbs. 61
Plain Biſket Cake. 60
Poſſet without Milk. 49
Pennado. 48
Purſlane pickled. 44
Portugal Eggs. 31
Perfumed Roſes. 28
Palſie water by Dr. Mathias. 24
Plague Water. 17
Precious Water. 7
Plague Water. 1

Q.

Quaking Pudding. 169
Quince pickled. 162

R.

Roſes kept long. 161
Roſe Leaves dried. 143
Red Quinces whole. 141
Rasberry Sugar. 134
Rasberry Wine. 87
Red Roſes preſerved. 65
Rasberries preſerved. 39

Rosa Solis. 16
Rosemary Water. 7

S.

Scotch Brewis. 164
Syrup of Rasberries, or other Fruits, as Grapes, &c. 156
Syrup of Citrons. 154
Sugar Plate. 144
Syrup of Roses or other Flowers. 142
Sack Posset. 139
Sillibub. 132
Spanish Candy. 128
Syrup of Gilliflowers. 114
Seed stuff of Rasberries. 113
Syrup for a Cough. 99
Syrup of Violets. 98
Syrup for a Cold. 90
Syrup of Turneps. 77
Signs of Small Pox taken away. 74
Sugar Plate. 64
Snow Cream. 62
Shrewsbury Cakes. 55
Sillibub. 53
Sack Posset. 48
Sheeps Guts stretched. 45
Samphire boiled. 42
Stepny or Raisin Wine 41

The Contents.

Sillibub whipt. 41
Syrup of Ale. 40
Syrup of Turneps 35
Sugar Cakes. 33
Signs of Small Pox taken away. 30
Surfet Water the beſt. 22
Sweet Water. 19
Snail Water. 18
Spirit of Oranges and Limons. 6
Spirit of Mints. 4
Soveraign Water. 3

T.

TO *caſt all kinds of Shapes, and to colour them* 86
Tuſſtaffity Cream. 130
Thick Cream. 44
Triſle. 43
Tincture of Caroways. 29
Treacle Water. 17

W.

WAlnuts *kept long.* 161
White Plates to eat. 135
White Quinces preſerved. 59
Water Gruel. 53
Wafer. 38

Water

Water against Infection. 20
Wormwood water. 14
Walnut-water. 13
Water for the Stone. 11
Water for Fainting. 7

The End of the Contents of the First Part.

The

The Contents of the Second Part.

A.

Artichoke Suckers dreſſed.	207
Artichoke Cream.	210
Artichoke Pie.	223
Artichoke Pudding.	256
Artichokes kept long.	257
Artichokes ſtewed.	317
Artichokes fried.	Ib.
Artichok Pudding.	256
Almond Pudding.	186
Apple Tanſie.	191
An Amulet.	193
Almond Pudding.	202
Angelot Cheeſe.	229
Apple Puffs.	285
Almond Tart.	326

B.

B.

Brown Metheglin. 184
Beef Collered. 185
Barlie Cream. 186
Barlie Broth without Meat. 214
Barlie Broth with Meat. lb.
Balls to take out Stains. 252
Broth of a Lambs Head. 254
Beef-Pie very good. 274
Blanched Manchet. 278
Bullocks Cheek baked to eat hot. 336
Bullocks Cheek baked to eat cold lb.
Bacon Froize. 337

C.

Cheesecakes. 187
Cheesecakes. 188
Chicken Pie. 193
Collar of Brawn. 194
Capon boiled. 196
Cracknels. 197
Codling Cream. 199
Cheese very good. 201
Cucumbers boiled. 208
Collops of Bacon and Eggs. 213

The Contents.

Cabbage Pottage.	218
Capon with White Broth	221
Calves foot Pie.	222
Carp Pie.	225
Calves head Pie.	228
Calves Chaldron Pie with Puddings in it.	234
Coleflower pickled.	237
Cheese Loaves.	240
Custards very fine.	243
Cods Head boiled.	250
Chicken Pie.	255
Capon boiled.	265
Chickens boiled with Gooseberries	270
Chickens boiled with Grapes.	273
Capon baked	275
Cambridge Pudding.	280
Chiveridge Pudding.	282
Calves Tongue hashed	287
Capon boiled.	Ib.
Capon boiled with Rice.	288
Capon boiled with Pippins.	Ib.
Chickens boiled with Lettuce	289
Chickens smoored.	295
Calves feet hashed.	296
Chickens in white Broth.	298
Capon rosted with Oisters.	305
Calves head with Oisters.	314
Carp Pie.	325

Con-

Conſumption Remedy. 344

D.

Dried Tongues. 228
Delicate Pies. 242
Ducks boi'ed. 291

E

Elder Vineger. 183
Eeles and Pike together. 204
Eeles roſted with Bacon. 905
Ee's and Oiſter Pie. 206
Egg Pie. 244
Eel Pie. 246
Eel ſouced and collered. 247
Eels ſtewed. 248
Eels in Broth. 300

F.

Fresh Cheese.	189
Furmity.	213
Furmity with Meat Broth.	215
Furmity with Almonds.	ib.
French Pottage.	218
Fricasies of several sorts.	226
Fricasie of Sheeps feet.	231
Fried Toasts.	236
Fritters.	237
Fricasie of Oisters.	245
Fricasie of Eels.	246
Fresh Salmon boiled.	249
French Broth.	253
Fine washing Balls for the Hands.	256
French Servels.	259
Florentine baked.	271
Friday Pie without Fish or Flesh.	272
Fritters.	276
Farced Pudding.	278
Fricasie of Eggs.	279
French Puffs.	285
Flounders boiled.	335

The Contents.

G.

Green Tanſie. 192
Gravie Broth. 217
Gooſe dried. 219
Gooſe Giblets with Sauſages. 226
Garden Beans fried. 262
Gurnet boiled. 266
Gooſe baked. 277
Gooſe Giblets boiled with Roots and Herbs. 293
Gooſe Giblets boiled. Ib.
Grand Sallad. 301
Gammon of Bacon Pie. 335
Green Sauce for Pork. 342

H.

Haſty Pudding. 216
Haſty Pudding. Ib.
Hare Pie. 230
Haſhed Meats. 245
Herring Pie. 248
Herb Pie. 215
Haunch of Veniſon roſted. 304
Haunch of Veniſon boiled. 309
Haggus Pudding. 331
Haſty Pudding. 330

The Contents.

I.

Italian Pudding. 286
Ice and Snow. 340

K.

Ickſhaws to bake or fry. 286

L

Obſters buttered. 200
Liver Fritters. lb.
Loaves to Butter. 233
Limon Cakes. 239
Loaves of Curds. 240
Lobſters roſted. 255
Lamb Pie. 261
Leg of Mutton roſted. 266
Leg of Mutton boiled. 199
Leg of Mutton With Oiſters. 303
Loin of Mutton ſtewed. 305
Lark pie. 321
Lettuce pie. 322
Lampry pie. 328
Lenten Dish. 344

M.

Metheglin 184
Miſers for Childrens Collation. 235
Minced Pies. 239
Made Diſh of Rabbet Livers. 270
Mutton ſmoored. 294
Mutton ſmoored. 295
Mutton Pie. 340

N.

Neats Tongue Pie. 221
Neats Tongue roſted. 267
Neats Tongue haſhed. 297
Neck of Mutton boiled. 308
Neck of Mutton ſtewed. 322
Nuts fried. 337

O.

O.

Oatmeal Pudding. 331
Olio of ſeveral Meats. 197
Oiſters and Eels in a Pie. 206
Oiſters and Parſneps in a Pie. 207
Oiſter Pie. 223
Oranges and Limons in Jelly. 238
Oiſters fried. 241
Oiſters broiled. Ib.
Oiſters roſted. 242
Olives of Veal. 251
Oatmeal Pudding. Ib.
Oat-Cakes. 260
Olive Pie. Ib.

P.

Puddings in Balls. 190
Pigeons boiled. 191
Paſty of Veal. 195
Pigeon Pie. Ib.
Pork roſted without the Skin. 198
Pig roſted like Lamb. 199
Potted Fowl. 204

Parſnep pie with Oiſters. 207
Pig pie. 224
Pudding of Manchet. 227
Pompion pie. 235
Pompion fryed. Ib.
Pike roſted and larded. 249
Pomander very fine. 252
Pompion pie. 236
Pickled Sprats. 257
Paſty of Ling. 258
Pallat pie. 259
Pippin paſte. 263
Paſties to fry. 264
Pigeons boiled with Rice. 268
Pigeons boiled with Gooſeberries 270
Pippin Tart. 274
Pancakes criſp. 277
Pudding of Gooſe Bloud. 281
Pudding of Liver. Ib.
Pigeons boiled with Capers and Samphire. 292
Partridges boiled. 298
Pike boiled with Oiſters. 301
Pig roſted with a Pudding in his belly. 302
Pippins ſtewed. 212
Pig roſted without the Skin, with a Pudding in his Belly. 316

Pancake, crisp. 252
Pancakes very good 318
Paste very good. 319
Paste to raise. Ib.
Paste for baked Meat to eat cold. 320
Pie of Veal. Ib.
Pie of Shrimps or Prawns. 321
Pie of rosted Kidney. 323
Potato Pie. 324
Pig Pie. Ib.
Pork Pie. 328
Pudding of French Barlie. 329
Pomander very fine. 263
Pudding of Wine. 332
Pudding of Hogs Lights. Ib.
Posset Pie. 333
Pippins dried. 334
Poached Eggs. 341
Pippin paste. 301
Pippins stewed. 302

Q.

Quodling Cream. 14
Quinces to look white. 264
Quince Pie very good. 273

R.

Rump of Beef boiled. 201
Rolls for Noble Tables. 210
Rolls very short, 211
Rasberry Tart. 224
Rabbets with Sausages. 225
Rice cream. 234
Rabbet boiled. 268
Rice Pudding. 282
Rabbet boiled with Grapes. 290
Rabbet boiled with Claret. Ib.
Red Deer Pie. 327
Rock of Sweet Meats. 345

S.

Souced Veal.	194
Sauce for Mutton.	198
Summer Diſh.	200
Souced Pig.	203
Several Sallads.	208
Several Sallads.	209
Soles dreſſed very fine.	212
Spinage Tart.	209
Stewed Fiſh.	212
Spaniſh Pap.	217
Sallad of cold Meat.	219
Sheeps Tongues with Oiſters.	220
Scotch collops.	227
Shoulder of Veniſon, or Shoulder of Mutton roſted in Blood.	230
Stewed Pig.	231
Steak Pie with Puddings.	232
Salmon dreſſed by Infuſion.	233
Stewed Carps in blood.	236
Stump Pie.	244
Sauce for Fowl.	260
Sorrel Sallad.	262
Sallad cold.	lb

Sauce for Veal. 293
Sauce for a Leg of Mutton. Ib.
Souced Fish. 265
Swan baked. 275
Small Birds baked. 276
Stewed Pudding. 283
Suffex Pudding. 284
Sauſages boiled. 292
Shell-fiſh fried. 296
Steak Pie. 303
Shoulder of Veniſon roſted. 304
Sallads boiled. 306
Shoulder of Veal boiled. 307
Stewed Broth good. 310
Sallad of Salmon. 312
Shoulder of Mutton with Oiſters. 313
Stewed Artichokes. 311
Sauce for Fowl. 315
Sauce for Partridges. Ib.
Sauce for Quails. 316
Salmon Pie. 329
Shaking Pudding. 330
Stone Cream. 333
Snow Cream. 334
Suſſex Pancake. 338
Snow and Ice. 340

Sillibub. 132
Sack Posset. 139
Sugar Plate. 144
Sallad in Winter. 341
Sallad in Winter. Ib.
Sorrel Sops. 342
Scotch Brewis. 164

T.

TO *boil a Teal or Wigeon.* 269
Turkey baked. 275
Trouts stewed 300
Toasts of Veal fried. 317
Tart of several Sweet-meats 339
Treacle Wine. 130

V.

VEnison *baked to keep.* 203
Umble Pies. 272
Veal smoored. 294
Veal rosted with farcing herbs. 305
Veal fried. 318

The Contents.

Veniſon Paſty. 338
Vin de Moloſſo. 343

W.

Wild Fowls boiled 308
White Broth with Meat. 310
White Broth without Meat. Ib.
White Pot. 326
Whitings boiled, 335

2 AP 56

Postcript.

NOw good Readers, here are three hundred and ten choice Receipts added for a *Second* Part of the *Queen-like Closet*, and you may I am sure make many more of them if you observe how many I have taught in one; if *I* had not taken that course, only for brevity sake, & that it might

not be tedious and impertinent to you, *I* might have enlarged this Volume very much.

FINIS.

2 AP 56